



DA VINCI SANTO IPPOLITO

Toscana Indicazione Geografica Tipica

Area of production: Small hilly area in Vinci and Cerreto Guidi.

Grapes: Merlot 40%, Syrah 40%, Sangiovese 20%.

Vinification and maturation: Ripe grapes are picked and vinified into small steel tanks. Fermentation and maturation last about 20 days, at a controlled temperature of 28° C. Maturation takes place in oak barrels of 225 liters capacity for about 12 months. The wine is then bottled and maturation continues up to 6 months.

Tasting notes: Purple red in color, sharp and clear. On the nose it shows intense fruity hints, such as blackberry, cherry, raspberry, jam and spicy hints of black pepper. Extremely soft when entering the mouth, tasty and perfectly blended in all its components. Well balanced in acidity and alcohol.

Leone da Vinci

CANTINE LEONARDO DA VINCI