



LEONARDO ROSSO

Toscana Indicazione Geografica Tipica

Made from Sangiovese and other red grapes, this Igt is the result of a modern concept of winemaking and it interprets a new style of Tuscan wine drinking: fresh, fruity and soft.

Area of production: Hillside of Vinci and Cerreto Guidi.

Grapes: Sangiovese 85%, other red grapes 15%.

Vinification and maturation: After harvest the ripe grapes underwent red vinification on the skins for about 10 days. Fermentation took place at a controlled temperature of 29° C. Frequent pumping-overs were made to ensure good colour extraction, persistent fruit aromas and to preserve the fragrance of the product.

Tasting notes: Deep red in colour. On the nose it is intense and persistent with hints of black fruit. In the mouth it is smooth and pleasant with a long lasting aftertaste.



[Wine tasting video](#)

cantine Leonardo da Vinci

CANTINE LEONARDO DA VINCI