



MONNA LISA

Toscana Indicazione Geografica Tipica

Area of production: The hilly zones in Vinci, Cerreto Guidi and surrounding areas

Grapes: Sangiovese 90%, Merlot 10%

Vinification and maturation: Maceration on the skins takes place during fermentation and lasts approximately 8-10 days, at a temperature of 28-30°C, with frequent pumping over. Maturation takes place in steel tanks

Tasting notes: Purple-red in colour, it is very clear. On the nose, initial cherries notes are followed by flowery aromas, especially violets. The palate is impressed by soft and persuasive tannins. All the components are well-balanced

cantine leonardo da vinci

CANTINE LEONARDO DA VINCI