



MONNA LISA VINO ROSSO D'ITALIA

Area of production: Italy.

Grapes: Sangiovese and other red grapes.

Vinification and maturation: Maceration on the skins takes place during fermentation and lasts approximately 5 days. Fermentation occurs at a controlled temperature of 25/26° C. Frequent pumping-over and delastages are made to ensure an intense and persistent fruit aroma. The wine is stored in thermo-conditioned 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.

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CANTINE LEONARDO DA VINCI