

CANTINA24 – TRY, TO LIVE IN OUR WAY!



AMARANTO Sangiovese Maremma Toscana DOC BIO 2019

Red wine from Italy



Producer and bottler: Podere San Cristoforo - Via Forni - Fraz. Bagno -
58023 Gavorrano (GR) - Italia - +39 333 5411712

Quality Designation: Denominazione di Origine Controllata (DOC)

Grape: 100% Sangiovese (Selection from the vineyard in Montalcino).

Sensory characteristics: The aroma is elegant with pleasant fruity notes of red fruits such as cherry, raspberry and strawberry, which leave room for herbaceous undergrowth notes. Finally with spicy scents of black pepper, cinnamon, and liquorice. Dry on the palate, of medium intensity and structure and a good match between aromas and flavours.

Colour: Brilliant ruby red

Alcohol content: 13,5 % Vol.

Stopper: Natural cork

How to serve: This Sangiovese goes well with both white and red meat - try it with grilled meat! It goes without saying that it goes well with hearty Italian starters and aged cheeses. Nice just like that, with a side dish of bread, salami and cheese.

Recommended serving temperature: Between 16 and 18°C. The Amaranto should be opened 30 minutes before consumption.

Organic Control Station: IT-BIO-015

Allergens: Contains sulfites

Imprint

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Protection of minors: We deliver this article only to adults of unlimited legal capacity and reserve the right to demand appropriate proof of age. The data required for the order, such as name, address, etc., must be provided in full and truthfully.