

SAN SERENO



Respectful of our roots, we rescued ancient native varieties such as Colorino del Val d'Arno and Foglia Tonda from extinction. Together with Malvasia Nera and Sangiovese they have given us a unique blend, a fresh and genuine expression of our valley.

Classification

I.G.T. Toscana Rosso
Made with organic grapes

Year of planting

2009

Grape variety

40% Foglia Tonda, 30% Sangiovese,
20% Colorino del Valdarno,
10% Malvasia Nera

Grape yield per hectare

60 ql/ha

Exposure

South / South West

Training system

spurred cordon

Vinification

The grapes are harvested by hand and then sorted. Alcoholic fermentation is carried out by native yeasts at a controlled temperature, during which pumping over and delestage allow a correct extraction. The duration of fermentation varies depending on the grapes and the year. Spontaneous malolactic fermentation after racking and soft pressing of the pomace. The wine rests in stainless steel tanks until spring and is periodically stirred on its fine sediment.

Ageing in bottle

minimum 5-6 months

Drinkability

between 3-5 years

Organoleptic examination

bright and clear ruby red colour. Intense and vinous bouquet with evident notes of ripe red fruits and typical vine scents. Pleasant and versatile drinkability. Savoury, persistent and at the same time soft, with ripe and never aggressive tannins.

Suggested serving temperature

15-18° C

Format

750 ml
1,5 lt
3 lt

Alcohol content

13%VOL

Food pairings

with first courses that tend to be savoury, traditional Tuscan cold cuts and roast red and white meats. Also excellent with fresh and moderately mature cheeses.

Certifications

Organic, Biodynamic from 2020, Demeter certification
ViNnatur members.

