

Bartali
Casa fondata nel 1927



Rosso Toscano Pietralsole

TECHNICAL SHEET

- LINE: Pietralsole.
- DENOMINATION: Toscana Rosso I.G.T.
- GRAPE VARIETY: 80% Sangiovese, 20% Canaiolo.
- PRODUCTION TECHNIQUES: Harvest in the month of September, vinification with 2 daily pumpings over at a controlled temperature of 28°C and one week of maceration. After racking and subsequent malolactic fermentation, the wine is prepared for bottling, which takes place 6 months after harvesting.
- COLOUR: Brilliant ruby red.
- BOUQUET: Persistent, with a delicate scent of violets and fresh fruit.
- TASTE: Round and harmonious, good body and soft tannins.
- ALCOHOL STRENGTH: 12% vol.
- SERVING SUGGESTIONS: Roasts, white and red meats.
- SERVING TEMPERATURE: Serve at 18-20°C.

Casa Vinicola Bartali s.r.l.