

Le Cinciole

Italy - Tuscany - Panzano in Chianti (FI)



LE CINCIOLE
P O D E R E

Ownership/Founders Valeria Viganò e Luca Orsini

Start of Activity 1991

Vitiviniculture Certified Organic

Hectares 10

Bottles produced 45.000

ROSÉ TOSCANA IGT

100% Sangiovese

Production area: Panzano in Chianti (Florence)

Terrain: galestro composto da scisti argillo-calcaree su roccia madre di pietraforte

Harvest: manual

Vinification: Sangiovese grapes are harvested at the right degree of ripeness to achieve finesse and balance without excessive alcohol content. Once destemmed they briefly stay in the press for light maceration. The must is then vinified "in white" at a controlled temperature

Refinement: 6 months in steel

Color: onion skin pink with coral nuances

Fragrance: Floral with aromas of violets, wildflowers and currants, mineral and saline notes

Flavor: Fresh and savory, juicy, with brilliant elegance and long persistence

Alcoholic Grade: 12.5% vol

