



TENUTA di SESTA

CAMPONOVO
TOSCANA ROSSO IGT



Young and fresh wine a strong character linked to the Montalcino territory: it originates from the union of two local varieties, Sangiovese (90%) and Colorino (10%), which blend together giving at first the structure and then the intense color. After ageing in stainless steel vats, it shows a ruby red color, hints of red fruit on the nose and fresh and balanced flavor. A pleasant wine to drink every day because of its freshness and aroma. Even though it is so drinkable and very approachable on the palate, it maintains the typical strong characteristics of Montalcino wines. Colour ruby red, brilliant. Scent fruity (red fruits), and spicy aromas. Taste medium bodied with silky tannins, traditional.

Suitable for every occasions. Excellent with a wide selection of foods: red meatd, hand made pasta, cold cuts, bruschette, salads, fish, sheep's cheeses, white meats, vegetables.



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| Vintage | 2025 |
| Grape variety | 90% sangiovese grosso, 10% colorino. |
| Training system | spurred cordon training system. |
| Vine density per hectare | 5.000 plants. |
| Altitudes of vineyards | 280-320 metres above sea level. |
| Location | south exposition. |
| Cultivation practices | Manual dry pruning, manual shoot thinning and crown desuckering, limited number of brunches per vine, manual harvest. |
| Vinification | duration of maceration of 15 days; alcoholic and malolactic fermentations take place in stainless steel tanks equipped with thermostats to control the temperature. |
| Ageing | 6 months in stainless steel tanks. |
| Bottle ageing | minimum refinement in bottle 1 month. |
| Average annual production | 25.000 bottles |
| Bottle type | bordeaux of 500 gr. |
| Alcohol content | 14 % vol. |
| Total acidity | 4,9 g/l. |
| Total dry extract | 30,2 g/l. |
| Colour | ruby red. |
| Aroma | fruity (red fruits) and spicy aromas. |
| Flavour | medium bodied with silky tannins. |
| Food wine pairing | suitable for every occasion. Excellent with a wide selection of food: red meats, cheeses, hors d'ouvres. |