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, salds, 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 malolattic fermentations take place in stainless steel tanks equipped with termostats 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.