



TENUTA  
SCRAFANA



## SARROCCHINO

*Toscana IGT Sangiovese*

2017



### GRAPE VARIETIES

Sangiovese.

### VINIFICATION/MATURATION

Hand-picked grapes are vinified separately in cement and stainless-steel tanks at a controlled temperature of 25 °C (77 °F). Maceration lasts an average of 25 days, during which daily pumping and délestages are carried out aimed at greater extraction.

At the end of malolactic fermentation, it follows aging in wood, with barriques and large French oak barrels, for 30 months.

### TASTING NOTES/SENSORY ANALYSIS

Ruby red color with slight garnet shades, limpid with present arches.

Immediate bouquet with pleasant and elegant floral notes of violet, blackberry, black plum, and cherry, accompanied by spicy hints and sweet notes of tobacco.

The mouthfeel is enveloping thanks to a great texture and freshness in good balance with tannins present but not at all intrusive, it runs through the palate with dynamism to finish in a long-lasting lingering persistence with noticeable spiciness and vegetables notes.

### ALCOHOL CONTENT

14 % vol.

### PAIRINGS

Milanese cutlet, stewed rabbit with olives, baked lamb, aged cheeses. Great with cigars.

### SERVING TEMPERATURE

14 – 16 °C (58 – 61 °F)

### GOBLET TYPE

Goblet with medium-large cup.