



IN ATTESA

MAREMMA TOSCANA SANGIOVESE

denominazione di origine controllata

Production Area: Pian di Rocca - Castiglione della Pescaia (GR)

Grape Variety: Sangiovese

Soil: Deep, sandy-loam, with moderate organic matter.

Climate: Maritime Mediterranean, with mild, rainy winters and hot, dry summers tempered by sea breezes.

Training System: Spur-pruned cordon

Harvesting Method: Manual, in crates

Vinification and Aging: Grapes are destemmed, mostly left intact, and fermented in stainless steel at 27°C. Maceration lasts 25–30 days, followed by malolactic fermentation. Filtered and bottled after a few months.

Tasting Notes: Deep ruby red with violet hues. Fresh and fruity bouquet with notes of cherry, marasca, and violet. Fresh and tannic palate with a smooth, harmonious finish.

Aging Potential: 5 years

Serving Temperature: 16–18°C

Alessandro Tofanelli
"In attesa"

