

## Tenuta di Sesta Camponovo Toscana Rossa

COUNTRY	REGION	GRAPE	VINTAGE
Italy	Tuscany	90% Sangiovese grosso, 10% colorino	2023

### ABOUT THE DOMAINE

Since 1995, Tenuta Di Sesta is a family-led estate headed by Giovanni Ciacci, who runs the company alongside his children Andrea and Francesca. The estate practices a 'modern' agronomic management, which has been adapted to consider climate change and the impacts made on the environment. The estate believes that the Sangiovese in Montalcino has a taste to be preserved and the use of Slavonian oak barrels transmit to the wine a quality of aromas that do not mask the unique flavour of the Sangiovese.

### WINEMAKING

The duration of maceration is 15 days; alcoholic and malolactic fermentations take place in stainless steel tanks equipped with thermostats to control the temperature. This wine is aged for 6 months in stainless steel tanks. This wine is bottle aged for minimum refinement for 1 month.

### TASTING NOTES

The colour of this wine is ruby red. The aromas of this wine are fruity (red fruits) and spicy aromas. The favours are medium bodied with silky tannins. This wine is suitable for every occasion. Excellent with a wide selection of food: red meats, cheeses, hors d'oeuvres.



### TECHNICAL NOTES

**Alcohol by volume**  
14.5%