

## Tenuta di Sesta Poggio D'Arna Toscana Rossa

COUNTRY	REGION	GRAPE	VINTAGE
Italy	Tuscany	20% Sangiovese Grosso, 40% Cabernet Franc, 40% Merlot.	2019

### 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 15-18 days; alcoholic and malolactic fermentations take place in stainless steel tanks equipped with thermostats to control the temperature. This wine has been aged in French Allier barriques for 6 months and Slovenian oak barrels of 30-35 hl for 6 months. This wine is bottle aged for minimum refinement for 2 month.

### TASTING NOTES

The colour of this wine is ruby red. There are notes of fresh red fruits and spicy aromas (intense note of liquorice). The favours harmonious, soft, fascinating and full-bodied wine. This wine is suitable for every occasion. Excellent with a wide selection of food: red meats, cheeses, pasta with meat sauce, hors d'oeuvres, cold cuts.



### TECHNICAL NOTES

**Alcohol by volume**  
14.5%

**Acidity**  
5.3 g/L