



ROSSO TOSCANO I.G.T. "LUENZO"



Grapes varieties: 90% Sangiovese 10% Colorino

Vineyard exposure: North-East

Kind of ground: stony and rich of quarts

Vines growing: cordon spur

Altitude: 380 metres above sea level

Harvest time: second week of October

Production: 7.000 kgs per hectare

Planting density: 4.500 plants per hectares

Alcoholic fermentation: Concrete tanks

Ageing: in French oak barrels for 16 months

Bottling: after 24 months

Bottling refinement: 12-18 months

Colour: dark ruby red with violet reflection

Scent: fruity, spicy with strong scent of violet and liquorice, chocolate and tobacco

Taste: full body wine, with very smooth and sweet tannins, with a long finishing



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