

Sotirio (2013)

9240763

Podernuovo A Palazzone

Italy



Product Information

Area : Toscana

Wine style : Red

Varietal : Sangiovese

Style : Dry

Description

- Grapes: sangiovese
- Size: 4 hectares
- Training system: spurred cordon and guyot
- Soil: clayey with limestone stripes
- Harvest: second half of September and beginning of October
- Production: 4000kg per hectare
- Vinification: maceration on the skins for 18-20 days; alcoholic fermentation at controlled temperature in 15-25 Hl oak troncoconic tank ; malolactic fermentation and ageing 1.000Lt Oak barrels. 12-20 months of ageing in bottles

Tasting notes Sotirio is our top wine, made from Sangiovese grapes, following the best tradition of production in the Siena terroir. This pure expression of Sangiovese has ruby red colour. Develops many interesting aromas such as violet, sage, bay leaves, mint, tobacco, rhubarb and red berries. On the palate is lingering long, dry, fresh with sweet tannins.

See region detail: [Italy](#) >> [Toscana](#)

See producer detail: [Podernuovo A Palazzone](#)

Terroir/Vinification

Accolades

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