

CONTI DI SAN BONIFACIO

2020

CONTI DI SAN BONIFACIO TOSCANA SANGIOVESE

TUSCANY • ITALY • EUROPE

TECHNICAL DETAILS

Estate

Here in summer days are hot and dry giving way to a fresh breeze coming into the plains from the sea at night. This helps to foster sugar development during day time while cool nights preserve acidity, aromas and freshness. Our Winemakers in such a perfect terroir can make this amazing wine which is balanced, fruity and tannic, medium in body and structure, with a finish with round tannins and great acidity.

Winemaking

Fermented in temperature controlled small and medium stainless steel vats at between 26°-28° C for 15-18 days on skins. Aged in cement vats for 6 months and aged in the bottle for 3 months.

Food Suggestions

Pairs well with tomato sauces, pizza and pasta such as lasagna, spaghetti aglio e olio, spag Bolognese but it's also a great wine with a simple grill, roast or even a burger.

TASTING NOTES

This beautiful Red wine from the Coast, has a rich ruby colour with a nose of black cherry and spices. Medium bodied palate, with ripe red and black fruits balanced by fine acidity and full, ripe tannins.

100% Sangiovese grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Family-Owned
- ABV%: 14
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

