

# IL ROCCAFIGLIORE

## TODI SANGIOVESE DOC

### SUPERIORE

#### In the vineyard

**VARIETY**

100% Sangiovese

**FARMING SYSTEM**

Guyot

**PLANT DENSITY**

6500 stumps/hectare

**YIELD PER HECTARE**

70 quintals

**HARVEST PERIOD**

Late-September,  
totally hand-picked

#### In the winery

**VINIFICATION**

After a soft pressing, the vinification is carried on in steel tanks, where must is kept for around 18/20 days to macerate with the peels and the wine-crushing is hand-made on a daily basis. The natural fermentation takes place with a careful monitoring of temperatures.

**MATURATION**

24 months in large Slavonian oak barrels (50 HI) and 6 months in bottle

**PRODUCTION**

12.000 bottles

#### Winemaker's notes

**COLOR**

Ruby-red wine

**PERFUME**

Tones of ripe plums, small red fruits, tobacco, liquorice

**TASTE**

With a good structure, great class and elegance. In spite of its sophisticated typical lity, it is an expression of the territory

**ALCOHOLIC CONTENT**

14,0%

**TO BE SERVED**

16/18°C

*Elegant and clean;  
an authentic interpretation  
of Sangiovese*

