

Bartali
Casa fondata nel 1927



Antico Blasono Rosso

TECHNICAL SHEET

- LINE: Classic.
- DENOMINATION: Vino d'Italia Rosso.
- GRAPE VARIETY: Sangiovese 80% Canaiolo 20%.
- PRODUCTION TECHNIQUES: Harvest in the month of September, vinification with 2 daily pumpings over at a controlled temperature of 28°C and one week of maceration. After racking and subsequent malolactic fermentation, the wine is prepared for bottling, which occurs 4 months after harvesting.
- COLOUR: Brilliant ruby red.
- BOUQUET: Winy and ripe.
- TASTE: Round and harmonious, very pleasant, but not excessively demanding.
- SERVING SUGGESTIONS: Pasta with meat sauce, grilled vegetables, white and red meats.
- SERVING TEMPERATURE: Serve at 18-20°C.

Casa Vinicola Bartali s.r.l.