



Querciavalle “La Capanna” Sangiovese Toscana IGT

Obtained by a special selection of Sangiovese, this wine expresses its typical and pleasant character when young, then showing peculiar nuances with aging.



Grapes: Sangiovese 100%

Vineyards: Produced from a single vineyard called “Vigneto della Capanna” covering a 4 hectares area. These vines were planted in year 2000, deriving from clones selected by the Losi family from ancient Sangiovese vineyards located in the wine estate. Situated at 300-350 meters above the sea level, southerly facing, the vineyard favorably supports a regular and optimal aging of the grapes. Hilly slopes, medium-mixture sandy and clayey soil, with typical Galestro marl and Alberese limestones enhance the intense bouquet of this wine.

Wine making: Fermentation in stainless steel tanks at a controlled temperature lower than 27° for 20 days, which is the average suitable time for extraction of colour, polyphenols and tannins from the skin. After alcoholic fermentation, the wine is placed in French oak barrel for the malolactic fermentation and for a further refinement.

Aging: 3 months in French oak barrels.

Bottle produced: 15, 000

Alcohol content: 13.5°

Serving temperature: 18°

Non-fermented sugar: (g/l) 1.8

Color: limpid, intense ruby red, with purple reflections.

Bouquet: intense, refined, with a rich union of fruity notes of blackberries, and floral notes of violets. Nice finish with light spicy aromas.

Flavor: full-body with elegant, lightly exuberant tannins softened by wooden spices, which never hide the others flavors. Good acidity in harmony with a complex and deep pleasantly long finish.

Serving suggestions: Red meats, meat or mushrooms sauces, seasoned cheese.

Famiglia Losi