



ORGANIC

Gotarossa

SANGIOVESE TOSCANA IGT

With Poetry

VARIETAL

Sangiovese

HARVEST

Manual harvest of selected grapes from “Fonteanni”, “Romano” and “Gabbioni” vineyards during the whole month of September.

VINIFICATION

Traditional vinification with spontaneous fermentation of diverse selections of Sangiovese throughout small still tanks.

MATURATION

About 18 month in 30 HL barrels of Tronçais oak and concrete tanks.

AGING

In bottles for 12 months.

PRODUCTION

3.000 bottles