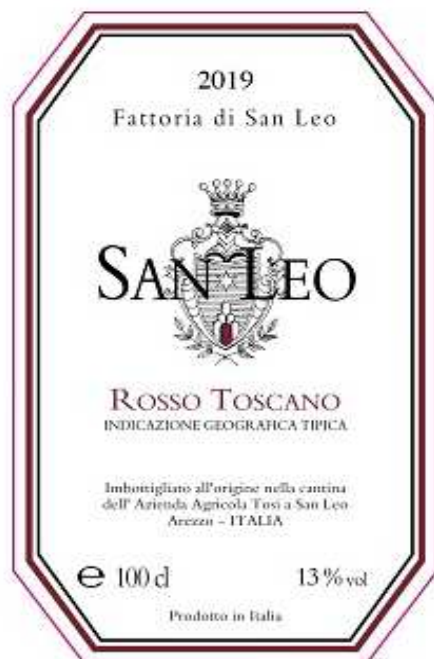


FATTORIA di SAN LEO

Az. Agr. "Tosi" di M. Conigliaro sas Soc. Agr.
Via San Leo, 23 - 52100 AREZZO
Tel 0575 380261 - info@fattoriadisanelo.it



SAN LEO	
Vintage	2019
Type of Wine	I.G.T. TOSCANA ROSSO
Type of Grapes	Sangiovese 90%, Foglia Tonda 10%
Description	To recover the tradition of our land is our commitment and SAN LEO is the achievement of our mission. Obtained from Sangiovese, Foglia Tonda and Cilieggiolo vines SAN LEO is produced with the old technique of "governo uso toscano". It is the wine of "every day" that farmers of the hills surrounding Arezzo used to bring to town. It is organic and genuine.
Colour	Ruby Red
Perfume	Subtle aromas of herbal tea, plums, sour cherry
Palate	Round, pervasive, with tannins, long
Food pairing	From appetizers to cold cuts, with steamy pasta dishes in meat sauces.
Vineyard location	On the hills surrounding Arezzo
Vineyard extension	4 hectares
Altitude	250 meters a.s.l.
Exposure	South / West
Soil	clayey, rich of silt
Vineyard density	4.300 vines per hectare
Vine training	Rod and Spur System Cordon Trained
Vineyard age (av.)	10 years
Climate	Dry sunny and ventilated
Yield per hectare	9,0 tons
Harvest	3rd week of September - 2nd October. Manual in boxes. Grapes are pressed immediately after harvesting thanks to the short distance between the vineyards and the cellar. Each individual plot of vineyard is harvested individually and the different grape varieties are processed separately.
Fermentation	In stainless steel tanks at controlled temperature
Maceration	Average 27°
Malolactic Fermentation	10 days
Ageing	1 month
Refining in Bottle	6 months
Packaging	Bordolese da 1,00 l. In cardboard boxes of 6 bottles
Alcohol	13,0%
EAN CODE GTIN-13	8056420490022