



LAVANDAIA, NUOVA

IGT TOSCANA ROSSO
ORGANIC WINE



An extraordinary new wine, in which we find Sangiovese in a completely different, fresher and more youthful guise. An authentic expression of the fruit and the terroir, Lavandaia Nuova is born from Sangiovese grapes, carefully selected, cold macerated and aged on fine lees to improve their organoleptic qualities. In warm weather, it is advisable to drink it at a temperature of 8-11°C.

GRAPE VARIETIES Sangiovese

SOIL

Sandy

VINEYARD PLANTING

2009

ALTITUDE

50 meters above sea level

TRAINING SYSTEM

Guyot
Spurred Cordon

EXPOSITION

North East

HARVEST PERIOD

September

VINIFICATION

Fermentation at controlled temperature in stainless steel vats, maceration lasts for 15 days.

BARREL AGEING

6 months in stainless steel vats on fine lees.

TASTING NOTES

Intense ruby red color, bouquet of ripe cherry violet raspberry wild strawberries blackberry and blackpepper fresh and vital on the palate, soft and round, pleasantly sapid.



delloscompiglio.org/shop