



Cantina Gentili

Cinco

Sangiovese Igt Toscana 2024

Alcohol
content:
13,00%

Grape variety:
Sangiovese 100%



Winemaking process:

As soon as they arrive in the cellar, the hand-picked grapes are subjected to a cryomaceration process before of alcoholic fermentation in order to obtain a fresh fruity fruit. The grapes continue alcoholic fermentation and malolactic fermentation in steel tanks.

Organoleptic properties:

Intense and lively ruby colour. Olfactory bouquet recalling notes of fresh blackberries, black cherries, sharp hints and traces of undergrowth.

Medium-structured, pleasantly fresh, it can be appreciated for its ease of drinking. Closes with fruity returns of wild strawberry.

