



TENUTA VITANZA



Estate:	Tenuta Vitanza
Wine:	IGT Toscana "Volare 2007"
Grapes:	100% Sangiovese
Vinyard's Age:	9 Years
Alcohol:	13,50 %
Sugar:	1,30 g/l
Acidity (total):	5,85 g/l
Polifenoli totali:	1990,00 mg/l
Time of Vinification:	25 Days
Wine Making:	Pre-soaking in a cold temperature for three days: pump-over following the density and the temperature under computer control.
Aging:	4 Months in Slavonia Oak
Bottle Refinement:	4 Months
Production:	20000 Bottles
Time of Release:	April 2008
Organoleptic Characteristics:	
Color:	Red ruby
Perfume:	Intense and complete bouquet.
Taste:	Very Tannic ful of chocolate and red fruits.



IGT Toscana "Volare" 2007

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INSPIRED BY "BIRDS" OF MAURITS ESCHER

SANGIOVESE DI TOSCANA

VOLARE

IGT TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

2007

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



L. 0209

BOTTLED BY TENUTA VITANZA S.R.L. SOC. AGR. MONTALCINO - SI - ITALY - CONTAINS SULFITES
DRY RED WINE - PRODUCT OF ITALY - NET CONT. 750 ML - ALC. 13.5% BY VOL.

IMPORTED BY:
VINTNERS ESTATES DIRECT IMPORTING
SANTA ROSA, CA 95403