



# TENUTA VITANZA



<b>Estate:</b>	Tenuta Vitanza
<b>Wine:</b>	IGT Toscana "VOLARE"
<b>Grapes:</b>	Vignard Blend: 80% Sangiovese, 20% local and international grapes.
<b>Vinyard's Age:</b>	14 Years
<b>Alcohol:</b>	13,50 %
<b>Time of Vinification:</b>	25 Days
<b>Wine Making:</b>	Pre-soaking in a cold temperature for three days: pump-over following the density and the temperature under computer control.
<b>Aging:</b>	Steel
<b>Bottle Refinement:</b>	4 Months
<b>Production:</b>	20000 Bottles
<b>Time of Release:</b>	2012
<b>Organoleptic Characteristics:</b>	
<b>Color:</b>	Red ruby
<b>Perfume:</b>	Intense and complete bouquet.
<b>Pairings with food:</b>	Its features are enhanced by the typical dishes of Tuscan cuisine pure taste and strong but, equally, may accompany, enhance their value, multiple proposals from the international cuisine. It goes well with dishes of media structure, such as pasta with meat sauce, chicken, mushrooms or truffles, risotto composites; second prepared with pork or veal sauce. Must be served in crystal glasses for red wine at a temperature of about 16/18 ° C.

