



TECHNICAL PROFILE

Prunicce

RED IGT Toscana

Varieties: Sangiovese piccolo 60%, Cabernet Sauvignon and Franc 40%

Alcohol Volume: 13,5% – 14%

Aging: 12 months in barrique, - 4 months in concrete - 12 months in bottle

Extension of vineyard: 5 hectares

Altitude: 200 m a.s.l.

Soil: mixture of lacustrine clay and disintegrated igneous rock

Best food/wine combination: Tuscan cured meats and crostini – Tagliatelle with chianina meat sauce – Grilled beef and pork cuts – Sardinian Pecorino