



ARTORIUS

Toscana IGT Dry Red Wine Supertuscan

GRAPE VARIETIES

Sangiovese, Cabernet.

ALCOHOLIC FERMENTATION

Natural temperature in tank, 25-30 °C
with natural yeasts.

PRODUCTION AREA

Hills of the Tuscan coast.

COLOR

Full ruby red, bright and balanced.

ELEVATION

30 m asl.

BOUQUET

Spicy and full bodied, continuous and
harmonious.

SOIL TYPE

Medium-textured, rocky, with body.

TASTE

Full, of exceptional finesse, with
character, elegance and persistence.

TRAINING SYSTEM

Spurred cordon.

SERVING SUGGESTIONS

Red meat, game and aged cheeses.

VINEYARD LAYOUT

Traditional 2,60 x 0,90 m.

SERVING TEMPERATURE

18-20 °C.

AVERAGE VINE AGE

20 years.

ALCOHOLIC STRENGTH

13,5 - 14% vol (depending on vintage).

HARVESTING

Grapes hand harvested in September.

PACKAGING

6 bottles 750 ml/box.

VINIFICATION

15-20 days of fermentation, racking
and gentle pressing.

AWARDS

Artorius 2013 - Silver Medal Award San Diego
International Wine & Spirits Challenge 2018.
Artorius 2016 - Gold Medal Award
Sommelier Challenge 2018.

