

# LOGGIA DELLE SASSAIE



## Vino Nobile di Montepulciano

### **REGION**

DOCG Vino Nobile di Montepulciano, Tuscany, Italy

### **GRAPE VARIETIES**

90% Sangiovese, 10% Canaiolo Nero

### **VINIFICATION**

Hand picked and vinified in strict adherence to Tuscan tradition. Aged for a minimum of 24 months in Tuscan casks.

### **PROFILE**

Ruby red color. Dried fruit and tobacco aromas with hints of smoke and leather. Medium bodied with good structure, dusty tannins raspberry flavors and tobacco. Great tannins on the palate, dry and harmonious.

### **SERVING SUGGESTIONS**

Ideal with Mediterranean dishes, roast game, meat and spicy cheeses.

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