



Cultusboni

Colmaia Toscana i.g.t. 2022 Organic

Produced with grapes from organically managed vineyards, it is a Sangiovese-based wine. The grapes are selected from vineyards located in cooler areas.



Production Area: Tuscany

Grape varieties: Sangiovese

Vinification: Vinification with short maceration on the skins. Refinement in the bottle.

Production: 9.500 bottles

Alcohol content: 13,5%

Vintage 2022: After a winter with no rainfall, the vines took off in May. Temperatures were above the seasonal average. The summer drought, partly mitigated by the August rains, led to an early ripening. Compared to previous years, the harvest was also early. Excellent quality.

Tasting notes: Aromas of crisp and ripe red fruit. In the mouth fresh, soft and with good balance. A modern wine that retains the fresh and drinkable character of young Sangiovese from Tuscany.

Pairings: A fresh wine that complements any dish.

Recommended serving temperature: 64°F (18°C)

Biologico / Organic

