



“MALENCHINI DAILY QUALITY”

IGT RED TUSCANY



Vinification:

This wine is produced with Sangiovese grapes coming from old and new vineyards. The fermentation takes place in glazed cement tanks at temperature of 28° - 30°. The fermentation time on the skins has been made for about 10 days. During the first days twice a day pumping over were done and than just once a day.

ORGANOLECTIC ANALISYS

Colour:

Ruby red with purple tinges.

Perfume:

Intensely fruity.

Taste:

Well balanced and pleasant. Good concentration. Balanced and harmonious. The major characteristic of this wine is easy to drink due to a general pleasant and light acidity that gives to this wine freshness and brightness.

Note:

The estate joins the european program (mis. 6) of reduction of fertilizers and pesticides.