



Castello della Paneretta



## QUATTROCENTENARIO

*Indicazione Geografica Tipica*

<i>Colour</i>	Deep red Intense with garnet reflections as aging increases
<i>Nose</i>	Dark fruits, with hints of spices, excellent balance ween
<i>Taste</i>	Full, elegant, excellent structure with soft tannins
<i>Grapes</i>	Sangiovese 100% (selection of the best sangiovese harvest grapes)
<i>Training system</i>	Spurred cordon, guyot
<i>Vinification technique</i>	Hand-picked, fermentation on the skins at temperature controlled stainless steel 25-27 °C for 15 days
<i>Aging</i>	New french oak barriques for 24 months
<i>Average production</i>	2.500 bottles

*Distributed in Italy by Pellegrini Spa [www.pellegrinispa.net](http://www.pellegrinispa.net)*