

PANCRAZIO Igt Toscana

**Area of production:**

San Casciano V.P. - San Pancrazio

Grapes:

Black Pinot (100%)

Exposure and height of vines:

North/Est, 350 mt a.s.l.

Average age of vines:

5 years

Harvest:

Beginning of September - Hand picked

Wine making:

In stainless steel

Ageing:

12 months in 225 l French oak barrique

Refinement in bottle:

Bottling by hand and refinement for 10 months before sale

Colour:

Ruby red of medium intensity with light purple

Perfume:

Delicate aromas of forest floor, with blackberry, raspberry and rose

Flavour:

Linear palate, silky and balanced with a mineral vein and an almond finish that also recalls the nose along with intriguing balsamic notes

Contents:

Alcohol 13,5% by Vol.

Serving information:

18° C

Dining accompaniment:

Grand roasts, game, matured cheeses

Longevity:

10-15 years

MASTI

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