



RIVOLTA! IGT Toscana Red

grape variety: sangiovese 100%

training system: spurred cordon

vineyards: organic, varied sunny exposures, 430 mt above sea level

type of soil: limestone, clay, marl and sandstone

wine making specs

destemming and soft pressing of the hand-harvested grapes

alcoholic fermentation in stainless steel tanks at a controlled temperature

6 months in steel tanks before bottling

CorteDomina di Micol Bonora - Radda in Chianti