



## **BANSHEE**

*Sangiovese MAREMMA TOSCANA DOC*



**APPELLATION:** Sangiovese Maremma Toscana DOC

**VARIETALS:** Sangiovese

**PRODUCTION ZONE:** Gavorrano, Tenuta Steccata

**REGION:** Tuscany

**PRUNING SYSTEM:** cordon spur

**PLANTING DENSITY:** 2,50m X 0,75

**YIELD PER HA:** 6.000 KG

**BOTTLES PRODUCED:** 12.000

**VINIFICATION:** maceration and fermentation in steel tanks for 15 – 20 days, with pumpovers, punch downs and delstages.

**AGING:** Stainless Steel and cement, and refinement for 6 months In Frenche oak tonneaux,

followed by bottle aging.

**ALCOHOL CONTENT:** 13,5% - 14,0%

**SERVING TEMPERATURE:** 16-18 degrees C.