



MANSALTO



BUTIA

CLASSIFICATION: IGT Toscana Rosso

VINTAGE: 2019

ORIGIN: Estate vineyards in the municipality of Bucine (AR).

GRAPES: 100% Sangiovese.

SOIL AND VINEYARDS: Medium mixture tending to be sandy and rich in skeleton. 5000 plants/ha spurred cordon.

VINIFICATION: Hand picked at perfect ripeness. Varieties are fermented separately into thermoregulated stainless steel tanks with a maceration period of 20-25 days. Once pressed and racked, they age for 12 months in French barrels and tonneaux before being blended and bottled on site.

APPEARANCE: Intense ruby red.

NOSE: Aromas of small red fruits followed by spices notes that recall gloves.

PALATE: We find the olfactory notes intensified. Very soft tannins with a remarkable freshness that gives a long persistence. Final with vegetal notes and an almond touch.

ALCOHOLIC STRENGTH: 14.5% vol.

IDEAL SERVING TEMPERATURE: 18-20 °C.

PAIRINGS: stuffed pasta and pasta with meat sauces, steak and grilled red meats, game (also feathered), but also well seasoned cheeses.

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