



# MANSALTO



## STRONCOLI

**CLASSIFICATION:** IGT Toscana Rosso

**VINTAGE:** 2019

**ORIGIN:** Estate vineyards in the municipality of Bucine and Monte San Savino (AR), Rapolano Terme (SI).

**GRAPES** 40% Sangiovese, 30% Cabernet Sauvignon, 20% Cabernet Franc, 10% Merlot.

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

**VINIFICATION:** Hand picked at perfect ripeness. Varieties are fermented separately into thermoregulated stainless steel tanks with a maceration period of 20-28 days. Once pressed and racked, they age for 12 months in French barrels, tonneaux and 35 hL casks before being blended and bottled on site.

**APPEARANCE:** Deep ruby red color with a large shine.

**NOSE:** Red fruits in spirits, cherry alternating with floral notes like violet macerated in alcohol. Notes of vanilla and nutmeg. Closure with hints of licorice, galestro and graphite.

**PALATE:** Authentic without superstructures. Balanced and smooth. Slight almond note that follows a soft tannin. Good and long persistence. Retro-olfactory notes of red fruits and spices.

**ALCOHOLIC STRENGTH:** 14.5% vol.

**IDEAL SERVING TEMPERATURE:** 18-20 °C.

**PAIRINGS:** Traditional Tuscan dishes such as pici with duck sauce, grifi or black crostini. Grilled meat, game and dishes with intense flavors (cheeses, meats, truffles).

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