

04

Canto dell'Acqua

ROSSO DI TOSCANA · INDICAZIONE GEOGRAFICA TIPICA

2025



TECHNICAL DATA

GRAPE BLEND	Sangiovese 90% · Colorino 10%
APPELLATION	Rosso di Toscana IGT
TRAINING SYSTEM	Guyot and spur cordon
PLANTING DENSITY	5,000 – 7,500 plants/hectare
YIELD/HA	70 quintals/hectare
HARVEST	2nd – 4th decade of October
VINIFICATION	Temperature-controlled fermentation in stainless steel tanks
AGEING	3,000 l oak barrels, 12 months
BOTTLE REST	At least 8 months
ALCOHOL	13.50% vol.
FORMAT	750 ml · Case of 6 / 12

SENSORY PROFILE

APPEARANCE

Intense, compact ruby red, almost opaque: Colorino deepens the hue typical of Sangiovese. Purple rim.

NOSE

Cherry and plum, violet. A hint of Mediterranean scrubland. The large barrel leaves the fruit untouched: just a discreet note of sweet spice.

PALATE

Clean and direct. Tannin present but smoothed by the Colorino. Good supporting freshness. Pleasantly persistent finish.

EVOLUTION

Already expressive within the first two years. Holds well for 8–10 years thanks to the structure the Colorino provides.

FOOD PAIRINGS

- Bistecca alla fiorentina and grilled meats
- Ribollita and bean soups
- Tuscan cured meats – finocchiona, prosciutto
- Aged Tuscan Pecorino

SERVICE

16 – 19 °C

Open 30 minutes before serving.
Colorino adds structure: a light decanting also works well.