

TASSI

Toscana Rosso igt

CONSILIUM

2019



Denomination

IGT Toscana

Grape Variety

100% Sangiovese

Vineyard

The grapes come from a selection of the estate's different vineyards.

Vinification

Traditional spontaneous fermentation in concrete vats for 15–18 days, followed by skin maceration of 15–20 days, with the aim of extracting aromas, color, and fine tannins in a balanced way.

Aging

The wine ages for 36 months, divided between concrete vats (50%) and large Slavonian oak casks (50%). Afterwards, the blend continues maturation for a further 12 months in concrete vats before bottling.

Alcohol Content

13,5%

Vintage 2019

The 2019 season was characterized by a mild winter, with rainfall at the end of February. Spring brought further precipitation, while June and July were mostly sunny, with only a few showers. August did not record excessive heat peaks. The canopy remained healthy and well-developed, allowing a slow and regular ripening of the grapes, which led to an ideal balance between phenolic and sugar maturity.

Tassi di Franci Franca