



FICO WINE

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IGT TOSCANA SANGIOVESE

2021



Denomination	IGT Toscana Sangiovese
Farming method	Organic
Production area	San Casciano in Val di Pesa, Florence
Vineyard	Gugliaie
Grape variety	Sangiovese
Altitude and exposition	270 m. ASL, South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5,000 plants per ha/2,023 plants per acres
Training form	Guyot
Average age	23 years
Date of harvest	September 15 th , 2021
Fermentation	Manual destemming; fermentation in open French oak barrels for 16 days; daily punch-down of the cap during the fermentation
Ageing	The wine ages 9 months in the same barriques used during fermentation.
Notes	Unfiltered / NO sulfites added
Date of bottling	October 21 st , 2022
Production in bottles	1.180 (750ml)
Alcohol level	14,50%
Awards	2020: 97 pts Doctor Wine, 95 pts James Suckling, 97 pts Tony Wood, 93 pts Robert Parker - Wine Advocate 2019: 95 pts James Suckling, 97 pts Wines Critics, 95 pts Robert Parker - Wine Advocate 2018: 96 pts James Suckling; 94 pts Robert Parker - Wine Advocate, 96 pts Wines Critics 2016: 96 pts James Suckling, 94 pts Falstaff, 93 pts Robert Parker - Wine Advocate 2015: 96 pts James Suckling, 92+ pts Robert Parker - Wine Advocate



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