



FICO WINE

PER FILO

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 16 th , 2021 |
| Fermentation | Manual destemming; fermentation in open tonneaux for 16 days; daily punch-down of the cap during the fermentation |
| Ageing | The wine ages 9 months in the same tonneaux used during fermentation. |
| Notes | Unfiltered / NO sulfites added |
| Date of bottling | October 21 st , 2022 |
| Production in bottles | 2675 (750ml) |
| Alcohol level | 14,00% |
| Tasting Notes | Vintage by vintage, Per Filo confirms its original and engaging character. Compact ruby red. It presents complex, fruity and balsamic aromas, a texture that coordinates sensations of fresh and dark fruit, oriental spices and aromatic herbs, dried violets and roots. The taste finds its balance between depth of fruit and freshness. It has accustomed us to always soft tannins and a persistence embroidered with country flavors, herbs and fleshy flowers to then unleash its all-fruity and joyful grit. |
| Pairing | Amatriciana pasta. |
| Awards | 2020: 93 pts James Suckling, 96 pts Tony Wood, 92 pts Robert Parker - Wine Advocate; 94 pts Doctor Wine by Daniele Cernilli 2019: 94 pts James Suckling, 96 pts Wines Critic, 94 pts Robert Parker - Wine Advocate 2018: 98 pts Doctor Wine by Daniele Cernilli, 92 pts James Suckling, 92+ pts Robert Parker - Wine Advocate, 95 pts Wines Critic 2017: 97 pts Doctor Wine by Daniele Cernilli, 94 pts Wines Critic; 91 pts Robert Parker - Wine Advocate |



FICO WINE

www.principecorsini.com