



# LAVANDAIA, NUOVA

IGT TOSCANA ROSSO  
ORGANIC WINE



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## Grape Varieties

Sangiovese

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## Soil

Sandy

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## Altitude

70 meters above sea level

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## Exposition

North East

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## Vineyard Planting

2009

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## Training System

Guyot, Spurred Cordon

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## Harvest Period

September

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## Vinification

Fermentation at controlled temperature in stainless steel vats, maceration lasts for 15 days

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## Barrel Ageing

6 months in stainless steel vats on fine lees

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## Tasting Notes

Intense ruby red color, bouquet of ripe cherry violet raspberry wild strawberries blackberry and blackpepper fresh and vital on the palate, soft and round, pleasantly sapid