



## TABUNELLO(SANGIOVESE) 2022

Fermentation is spontaneous and takes place in open wooden fermenters. The wine undergoes 2 weeks of skin maceration with manual punch-downs 3-4 times daily. It is then matured for 12 months in 225-litre Hungarian oak barrels. Bottled without clarification or filtration.

Acidity: 6,2 PH: 3,34 Extract: 27,3 Alc.: 13% SO<sub>2</sub>: 8/54 QTY: 3.500