



Cantina Gentili

Sinibaldo

IGT Toscana Red 2023

Alcohol
content:

14,50%

Grape variety:

Cabernet Franc 55%
Cabernet Sauvignon 30%
Merlot 15%



Winemaking process:

Hand-picked grapes, alcoholic fermentation in steel tanks, malolactic fermentation in first and second passage barriques with batonnage. Aging in first and second passage barriques for 12 months. Aged in bottle for 4-6 months.

Organoleptic properties:

Bright ruby red colour with garnet highlights and beautiful consistency. Bouquet marked by notes of ripe durone nero cherries and plums in alcohol, followed by floral and balsamic sensations and toasted hints. Good volume on the palate with tannins and acidity in evidence balanced by reassuring softness. Persistence marked by fruity and toasted cacao returns.



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