



COME AND SEE US:

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Grape varieties

Sangiovese (80%) and Cilieggiolo (20%)

Origin

Italy, Tuscany, Montalcino, Cinigiano

Soil

clay-calcareous

Vinification

Alcoholic fermentation in stainless steel tanks with 7 days of
maceration

Ageing

20 months in stainless steel tanks on its fine lees

Characteristics

Red, Biodynamic, Still, Fruity and juicy

Properties

Alcohol: 12,27 %, Ph: 3,42, SO2: 38, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€



FONTERENZA PETTIROSSO

FONTERENZA, Montalcino, Sant'Angelo In
Colle

2024 34603 75 CL
34603 75 CL