

Grape varieties

100 % Sangiovese (only the best vintages) from "Le Coste"
vineyard

Origin

Italy, Lazio, Viterbo, Gradoli

Soil

volcanic

Vinification

3 weeks carbonic maceration in a conical French oak vat
saturated with CO₂, pressing, end of fermentation in 5 hl
French oak barrels

Ageing

2 months in 5 hl French oak barrels, 6 months in the bottle

Characteristics

Red, Natural, Still, Fine and elegant

Properties

Alcohol: 12,5 %, SO₂: <10, Residual sugar: <2 g/l

**LE COSTE CARBÒ**

LE COSTE, Viterbo, Gradoli

2019 29525 75 CL

NATURAL