



# Visconti S.S.



## IGT Rosso Toscano "I Bruciati"

In 1990, Carla Visconti, wife of Flavio Fanti, decided to make her Brunello di Montalcino, from the vineyards La Palazzetta. Respect for the territory, care for the vines, and responsible winemaking come together in this intense and powerful traditional style wine.

Production Area: Castelnuovo dell'Abate  
365 m above the sea level

Soil characteristics rich on stone and minerals

Grapes: Sangiovese

Planting density 5.500 plants/Ha

Vineyards b. sistem: Spur pruned

Age of vineyards: about 5-15 years older.

Alcohol 14,50%

Vinification The grapes after a careful selection during the harvest are traditional vinified in stainless steel tanks with indigenous yeasts and bacteria. Aged 1 year in Tonneaux from 5 hl.

Colour Intense ruby with purple reflections

Bouquet Soft fruity notes

Taste Cherry, soft tannins, good acidity

Pair with Meat, cheese, light food.