



## Pigreco

**Appellation:** Toscana IGT

**Grape:** 100 % Sangiovese

**Vineyards:** San Quirico d'Orcia (SI).

**Soil Type:** Mainly clayey, ferrous, with calcareous deposits.

**Altitude:** 314 m a.s.l.

**Training System:** Spur-Pruned Cordon

**Planting Density:** 5.000 vines/ha

**Production:** 1,2 kg per vine.

**Fermentation:** At a controlled temperature with selected yeasts, in stainless steel tank and in wooden truncated-cone shape vats.

**Aging:** 12 Months, in french Oak Barriques – 50% new e 50% second use.

**Bottles Produced:** 1.500

**Shelf Life:** Best before 2027