

WINE TECHNICAL SHEET

VIGNA ALTA

Terre di Pisa DOC Sangiovese



Vintage: 2020

Type: Red

Classification: Terre di Pisa DOC Sangiovese

Grape Variety: 100% Sangiovese

Production: 4,000 bottles

Location: Terricciola (PI)

Yield per hectare: 70 quintals.

Exposure & Altitude: East - 250m a.s.l.

Soil: Loamy-clay.

Year of Plantation: 2004

Harvest: Second decade of September.

Plant Density: 5,600 plants per hectare.

Training System: Spur-Pruned Cordon.

Vinification & Aging: 25hl French oak barrels, followed by 24 months in bottle.

Alcohol Content: 14.5%

Residual Sugar: <0.5 g/l

Total Acidity: 5.30

pH: 3.45

Tasting Notes: the nose offers an intense and elegant bouquet with aromas of sweet spices and red fruits, recalling cherry and black cherry. Well-structured and balanced, the palate presents a full-bodied wine that enhances the well-integrated and persistent tannic texture, characteristic of Sangiovese.

Food Pairing: ideal with meat dishes, roasts, and game. Excellent with aged and blue cheeses, meat-based first courses, and traditional Tuscan soups.

Serving Temperature: 18°C



BADIA DI MORRONA