TENUTA PIANIROSSI SIDUS



Intense and fruit-forward with aromas of pomegranate and small berries. The palate is mellow with flavors of red raspberry and sour cherry, and a hint of cedar and tomato leaf. Sidus finishes with fresh and soft tannins.

Style: Still red Area of Production: Tuscany, Italy Appellation: Montecucco DOC Variety: 60% Sangiovese, 40% Merlot Soil: Sandy clay Elevation: 200 meters Farming: Practicing organic Fermentation: In stainless steel tank Aging: 10 months in 500L French oak barrel Production: 15,000 bottles per year

