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Aslec Sangiovese Toscana IGT

Aslec was born from a dream: to represent the fruit of our land in all its splendor and naturalness. Dreaming it and realizing it: that is the secret.



Classification:
Sangiovese Toscana Typical Geographical Indication

Grape varieties:
Sangiovese.

Climate and soil:
Warm, dry climate, very ventilated, with clay soil and good minerality.

Vinification:
Traditional in red with submerged cap maceration at temperature of 28° C for 18 days.

Aging:
In first-passage, fine-grained Bertrange and Troncaise oak barrels, for 20 months, followed by 4 months in bottle.

Color:
Characteristic, ruby with garnet highlights.

Bouquet:
Elegant notes of ripe red fruit, vanilla and spices.

Palate:
Robust and enveloping body, with an acidity that invites drinking, velvety and elegant tannins.

Pairings:
Red meats, aged cheeses and also ideal for meditation, accompanied by dark chocolate.

Serving temperature 18°C