

# SPAZIOLIBERO

## Indicazione Geografica Tipica Toscana



<b>Produced at:</b>	Arezzo
<b>Grapes Variety:</b>	Sangiovese 50% & Syrah 50%
<b>Alcohol content:</b>	12,5% vol
<b>Altitude:</b>	300 mt a.s.l.
<b>Yield per ha:</b>	6000 lt/ha.
<b>Training system:</b>	Cordon Spur
<b>Harvest:</b>	First decade of September
<b>Date of release on market:</b>	One year after the harvest

**Vinification process:** Saignée is carried out after 5 hours on the skins in order to obtain only smooth tannins. After that, fermentation follows for about 10 days.

**Aging:** Spaziolibero ages on the lees for 6 months.

### Main analytical parameters:

- Total Acidity 5,90 g/l Tartaric Acid
- pH 3,28
- Sugar 1,8 g/l

**Awards:** Gambero Rosso: 1 Bicchiere - Veronelli 89 pts - Luca Maroni: 88 pts – Merano Wine Festival: 83 pts



**Food pairing:** Ideal as an aperitif, appetizers, fish and seafood, delicate dishes. Excellent with Asian food.

