

Frico

sangiovese

by Scarpetta

FRICO SANGIOVESE - 2024

Tuscany has had a love affair with the Sangiovese based blends for centuries. While Sangiovese is planted all over central Italy, it reaches its highest highs in Tuscany. This wine is based on a blend of Sangiovese and small amounts of the indigenous grapes Canialolo, Ciliegiolo, and Colorino. This is the perfect balance of crisp tart cherry and the wonderful herb notes found in great Tuscan red wine. When we speak of "food wines" in the wine world, those wines that go great with food, this is exactly what we are talking about.

ALCOHOL

13%

DENOMINATION

IGT Rosso Toscana

VINE TRAINING

Double guyot (Tuscan crown) and cordon.

VINIFICATION

Two day cold soak prior to fermentation. Fermentation in stainless steel and cement tanks: Approximately 14 days.

AGING

Stainless steel, cement and oak.

APPEARANCE

Bright ruby red.

GRAPES

90% Sangiovese, 5% Caniaolo and Ciliegiolo, 5% Colorino.

AROMATICS

Sour cherry, cranberry and dried herbs.

PALATE

The everyday Tuscan red wine. Tart cherry, cranberry, plum framed with a great dried savory herb note.

FOOD AND WINE PAIRINGS

Grilled meats, hard cheeses and salami.



www.scarpettawine.com