



# TECHNICAL PROFILE

## Gabbriccio

RED IGT Toscana Sangiovese

**Varieties:** Sangiovese piccolo

**Alcohol Volume:** 14% – 14,5%

**Total Acidity:** 6-7 gr./l.

**Aging:** 12 months in barrique, 12 months in bottle

**Extension of vineyard:** 3 hectares

**Altitude:** 200 m a.s.l.

**Soil:** mixture of lacustrine clay and "Palombini" cobbles

**Best food/wine combination:** Bresaola from Valtellina – Tagliatelle with tomato and basil sauce - Roasted white meats - fish stews – seasoned Parmigiano and Pecorino Romano