
IMPERO

WINE DISTRIBUTORS



Sangiovese IGT

Salus - Sangiovese IGT

APPELLATION

Italy

VARIETAL COMPOSITION

Sangiovese

ALCOHOL CONTENT

12% Alc. By Vol

WINEMAKING

Removal of grape stalks and contact of the skins with the must for 7-10 days steel tanks at a temperature of 18 to 28 °C. Separation of wine-must in steel tanks for malolactic fermentation. Maturation in steel tanks for 5-6 months and brief refinement in bottle before being placed on the market

TASTING NOTES

Fruity with a smooth finish. Spicy hints are completed with notes of red fruit. Low Sulfites.

FOOD PAIRING

Ideal with savoury first courses with meat, charcuterie and mature cheese.



FOLLOW ME TO ITALY

www.imperowinedistributors.com

In exclusivity only for Impero Wine Distributors

Available in South Florida - Miami - Palm Beach - Orlando SC-NC-VA-WV-MD-ME-MA-TX-OH-CA