



TERCOS

SANGIOVESE 2022



Variety	100% Sangiovese
Vineyard Location	Russell, Maipú - Mendoza
Vineyard Age	Planted in 1992
Altitude	900 mtrs a.s.l.
Soil	Sandy-loam
Yield per acre	4,35 tons
Harvest	Manual, picked in plastic boxes First week of March 2022

ELABORATION METHOD

Prefermentative Maceration	5 days at 12°C.
Fermentation Temp.	26°C.
Maceration	22 days.

TASTING NOTES

Deep red color; great aromatic intensity: ripe strawberries and black currants. Good balance between fruit and acidity; Ideal for red meats, poultry and pasta.

Alcohol: 14.3% | **Total Acidity:** 5.60 | **pH:** 3.69
Residual Sugar: 1,69 g/l | **SO2:** 100 mg/l

Stock: 12.000 bottles

Bottle Aging: 3 to 7 years

Serving Temperature: 15°/18°C

