



We are pleased to introduce our new private label

Basso IGP Sangiove Toscana 2015

This wine was specially selected from the north side of Montalcino, town located on a hilltop in Tuscany, Italy. In addition to our winter wine list 2017 to compliment and pairing some of our signature dishes. Notes like fruity, cherry and strawberry, slightly spicy. In mouth sensations warm, smooth, slightly tannic, intense, balanced, long, fine.

Be among the first to taste this fabulous wine, we would like to know your opinion.

GENERAL SPECIFICATIONS

Altitude: 300 mt. Exposure: South-West.

Soil: medium texture, clayey-sandy , rich in structure.

Vine Training System: Spurred cordon.

Density: 4.000 plants/ha (1618 plants/acre) 1ha=2.471 acres.

Vineyards age: 12 years.

Crop Yield/Ha.: 5.3 t.

Crop Yield/Plant: 1.3 Kg.

Harvest: end of September - by hand.

Alcohol: 13.5%

Vinification: maceration in stainless steel vats at 23°C controlled temperature for 10 days. The malolactic fermentation continues for 1 month. Barrel ageing: barrel for 6 months. Appearance: limpid, deep ruby In glass; Final comment: harmonious, better after 2015.



Donzelli Family

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Right now, only available at the Restaurant

www.bassobistrocafe.com

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