



By Alessandro Rossi



Aisna (*Etruscan for divine*)

Wine type: Rosso Toscano I.G.T.

Vineyards position: Hillside, 230-270 meters loc. Poggio Beccaio

Grape variety: Sangiovese Grosso

Training System Cordone Speronato

Average age of vines in production: 30 Years

Cultivation methods Deep pruning, restriction of production to a few grape bunches from each vine, grape selection and harvest by hand.

Vinification methods: Loose grape pressing; temperature controlled (28°C), fermentation with 15 days of maceration;

Alcohol content: 13.50 %

Ageing: Stainless Steel.

Average yearly production 1333 bottles

Ageability: 5 years

Color: Red Ruby

Taste: Fresh and briny, sapid in the finish

Perfume: Rosemary, thyme, red cherry

Food pairing: Pasta, Pizza, cheese, veal, chicken, tasty fish

Serving advice: The best temperature will be 19°C, but the wine may also be put in the fridge and served chilled especially in summer time