



COLLE ADIMARI

t u s c a n y f a r m



Liber

SANGIOVESE | IGT TOSCANA

The sangiovese grapes are harvested by hand at the best moment for them, fermented as a single grape variety and aged in tonneaux for three months. We do not add sulfites in any stage of vinification.

The result is an intensely ruby red wine with a young, fragrant perfume and the scents of red fruit.

Liber is a territory wine, genuine and linked to the land we grew up on, full and balanced to the palate, developing in a very pleasing way, with soft tannins and a good aromatic profile.



WINE NAME

Liber

DENOMINATION

Sangiovese
Indicazione Geografica tipica Toscana

BOTTLE SIZE

750 ml

GRAPE VARIETY

Sangiovese 100%

ORIGIN

Mixed calcareous soil

CULTIVATION SYSTEM

Pruned-spur cordon-trained

VINEYARD DENSITY

4000 plants a hectare

AVERAGE PLANT AGE

15 years

HARVEST SEASON

End of August

VINIFICATION

Hand harvested grapes.

Fermentation in steel with pumping over of air and maturation on the skins for 10 days with temperature control. Aging in tonneaux for three months.

REFINING IN BOTTLES

2 months

ALCOL CONTENT

13 % vol

Az. Agricola Colle Adimari
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ITALY

www.colleadimari.it