

LABADIA



Cetamura



Appellation

Toscana I.G.T.

Vintage

2024

Grapes varieties

Sangiovese and complementary varieties

Vinification and Aging

After vinification, with brief maceration on the skins, the wine undergoes malolactic fermentation, which adds smoothness and balance. The process is completed with a brief aging in the bottle.

Alcohol Content

12,5% Vol.

Growing season weather

An excellent growing season resulted in a significant increase in production. Balanced climatic conditions allowed the grapes to achieve optimal ripening. This vintage is distinguished by its elegance and the finesse of its aromatic profile.

History and territory

A red wine produced from traditional regional grape varieties, with Sangiovese as the principal component. The grapes are carefully selected from vineyards located in the coolest areas, where slower ripening enhances freshness and aromatic complexity.

Tasting Notes

Bright, brilliant ruby red in color. The bouquet reveals notes of red berries complemented by fresh spices and subtle balsamic hints. On the palate, the wine is lively and engaging, driven by vibrant freshness and finishing with a long, savoury persistence.

Food Pairings

Ideal with appetizers, cured meats, and traditional Tuscan pasta dishes. Also excellent with grilled meats and roasted dishes.

Serving Temperature 15–16°C (59–60°F)

