



True Terroir Ltd.

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk



SINARRA - MAREMMA TOSCANA DOC - FATTORIA DI MAGLIANO

Sinarra is an ecological single-variety Sangiovese red wine produced by the Fattoria di Magliano winery in the DOC Maremma Toscana in Italy.

They then ferment for 20 to 25 days in stainless steel tanks at a controlled temperature. The wine ages six months in cement tanks and finishes refining in the bottle for six months before going on sale.

Tasting note: red wine that is intense and fruity on the nose, with notes of red fruits and flowers like violets. On the palate, it is flavoursome, with a broad and persistent mid-palate full of flavours reminiscent of red fruits.



Style	Powerful and Structured Red
Producer	Fattoria di Magliano
Categoria	Red
Country	Italy
Region	Toscana
Grape Variety	Sangiovese
Vintage	2016
Barrel	Concrete, No Barrel



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Alc %	13%
Organic & Biodynamic	Yes
Bottle Quantity	750 ml
Food & Wine Matching	Aged Cheese, Aubergine Parmigiana, Beef, Beef Carpaccio, Blue Cheese, Cheese, Creamy Cheese, cured meat, Fish, Fresh Cheese, Fried Fish, Gorgonzola, Lamb, Light Blue Cheese, Light smoked Fish, Mature and hard cheese, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Red meat, Rich meat Casseroles, Risotto, Sausages, Soups, Starters, Typical Italian Pasta e Fagioli soup (Pasta and Beans), Veal, Vitello Tonnato (veal with tuna sauce), White Meats