



CERTOSA DI BELRIGUARDO

## INNNO TOSCANA ROSSO IGT

InNno aims to be an innovative wine while observing the Tuscan tradition of the production of Sangiovese, thanks to the union of two 100% Sangiovese wines produced from vineyards that are considerably different in terms of age and soil. InNno is the product of the meeting of two free spirits, Gianna Nannini and Oscar Farinetti. The perfectly central N on the label was taken from an autobiographical manuscript of Gianna's paternal grandfather, Guido Nannini. InNno has a very decisive yet delicate taste, which makes you feel free to live and express yourself.

GRAPES	100% Sangiovese
LOCATION OF VINEYARDS	Hills around Siena
ORIENTATION	West, Southwest
ALTITUDE	200-250 meters above sea level
SOIL	Rich in organic substances with some minerals
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	Harvest takes place in September. Alcoholic fermentation in stainless steel vats for 7-10 days at a temperature of 24-25°C, followed by malolactic fermentation.
AGING	Vinified in steel for 6 months in used French oak barrels and one more month in bottle prior release
ALCOHOL CONTENT	14.0%
TOTAL PRODUCTION	10,000 bottles
OENOLOGIST	Manuel Pieri



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