



TENUTA DEL PRINCIPE

Viticoltori dal 1863

MENSALE

Sangiovese Toscana IGP

PRESENTATION

Toscana IGP Sangiovese produced from 100% Tuscan Sangiovese, vinified with temperature-controlled fermentation, extended skin maceration and subsequent malolactic fermentation, followed by wood ageing for over twelve months.

The wine displays a deep ruby red colour with scarlet highlights. On the nose it is precise and well-defined, with a clear varietal expression dominated by ripe red fruit, delicate violet floral notes, and an elegant, well-integrated spicy component, featuring nuances of black pepper, sweet tobacco and balsamic undertones.

On the palate, it is structured and enveloping, with a supple entry, good freshness, and dense, ripe, finely polished tannins. The mid-palate shows balanced progression and persistence, leading to a long, coherent finish, supported by measured savoury tension.



GRAPES

➤ 100% Sangiovese

TERROIR

The hills of the Val d'Elsa provide particularly favourable pedoclimatic conditions for Sangiovese, thanks to sedimentary soils with a predominance of clay and silt, enriched with limestone and marl, which promote vegetative balance and qualitative concentration.

The interplay between soil composition and the hilly climate allows for slow, even ripening, contributing to the development of aromatic complexity, tannin structure and a firm acid backbone, all key elements of the wine's elegance and territorial identity.

FERMENTATION

Fermentation at controlled temperature (82°F) for 15 days the subjected to malolactic fermentation.

AGEING PROCESS

In oak barrels for 12-14 months.



TENUTE D'ITALIA
Eccellenze Enologiche Italiane

MENSALE

Sangiovese Toscana IGP

CHARACTERISTICS

COLOUR AND SHADES

Intense ruby red with scarlet hues.

TEMPERATURE OF SERVICE

18°C.

CORK

Natural Cork - AMORIM

MATCHING

Thanks to its structure, balance and tannin definition, the wine pairs naturally with dishes of good intensity and persistence, particularly traditional Tuscan cuisine based on grilled red meats, roasts and game, as well as structured pasta dishes with meat-based sauces.

It also performs convincingly with international cuisine, including braised meats, lamb, selected cuts of beef, and medium- to long-aged cheeses, accompanying the meal with consistency, precision and balance.

ANALYSIS

ACIDITY : 5,70 gr/lt

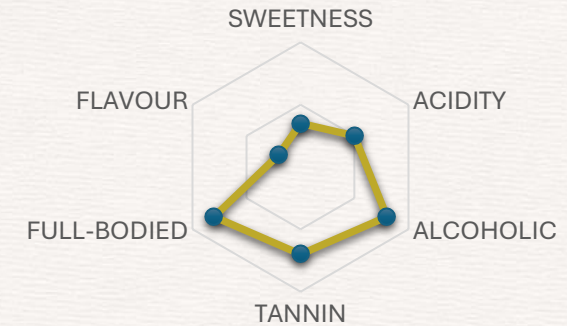
PH : 3,59

SUGAR RESIDUAL : 2 gr./lt.

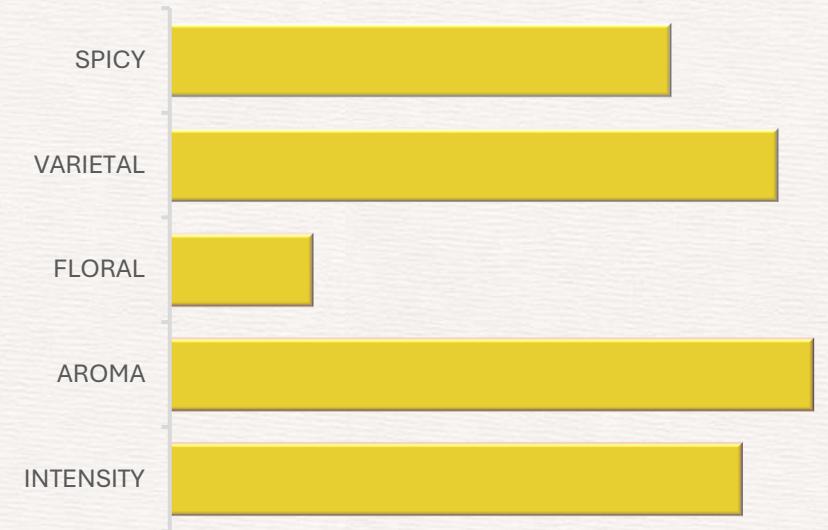
ALCOHOL BY VOLUME : 15% vol.



TASTING NOTES



OLFACTORY NOTES



MENSALE

Sangiovese Toscana IGP

PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Doge Pesante) - 1660 g

CASES/BOTTLES FOR PALLET

90 / 540

CASE DIMENSIONS

Base 33,5 x 27,2 cm - height 18,7 cm

CASE GROSS WEIGHT

10,44 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 185 cm

PALLET GROSS WEIGHT

960 Kg

BOTTLE EAN CODE

8034125520381

CASE EAN CODE



AWARDS

BERLIN WINE TROPHY

✓ 2018 - GOLD MEDAL

AWC VIENNA INTL. WINE CHALLENGE

✓ 2018 - SILVER MEDAL

✓ 2021 - GOLD MEDAL

ANNUARIO "MIGLIORI VINI ITALIANI"

✓ 2019 - 92 points

✓ 2022 - 96 points

ASIA WINE TROPHY

✓ 2021 - GOLD MEDAL

GRAND INTL. WINE AWARD MUNDUS VINI

✓ 2018 - SILVER MEDAL

✓ 2021 - GOLD MEDAL