

LOPPIANO
4.0



MONTELFI ROSSO TOSCANO 13% IGT

The name, to mark the terroir, comes from the locality located within the citadel of Loppiano.

Tuscan red wine made from Sangiovese grapes and other indigenous varieties such as Colorino, all produced using organic farming methods.

The grapes are harvested in crates and the entire fermentation process takes place at a controlled temperature.

A fresh and pleasant wine to the taste, delightfully drinkable and suitable for every meal.

It goes well with Tuscan cuisine and in particular with red meats and various types of pasta.

We recommend serving it at room temperature around 18 °C.







Organic Wine

Prodotto da uve proprie e imbottigliato da IT101714 **Fattoria Loppiano 4.0** Loc. Tracolle2 Loppiano 50063 Figline e Incisa Valdarno - Firenze Italia