



INNO aims to be an innovative wine while observing the Tuscany tradition for 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. INNO 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 live express yourself. to and

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SANGIOVESE Indicazione Geografica Protetta (IGP)

Grape Variety: Sangiovese Qualification: Sangiovese IGT Rosso Toscano

Aging: Vinified in steel for 3 months and matured for 6 months in used French oak barrel.

 $\label{eq:colour: colour: deep ruby red.}$

Perfume: fresh and flowery with scents of violets and red fruit, particularly sour cherries.

Flavour: round with good acidity, persistent and harmonious tannin.