



SANGIOVESE igt Toscana

A single owner, a single winemaker, three cellars in the three principal Tuscan wine making areas, a terrific synergy between Elisabetta Gnudi Angelini's properties, but no common wine. To answer this lack, a new Sangiovese IGT made from grapes from the three estates, Caparzo, Borgo Scopeto and Doga delle Clavule. The family crest works surprisingly well to illustrate the concept: the shield bears three roses that represent the three estates.

GRAPES: Sangiovese, Merlot, Petit Verdot, Alicante.

THE GRAPES AND THEIR SOURCES:

Sangiovese: from Montalcino, Castelnuovo Berardenga and Magliano in Toscana.

Alicante: from Magliano in Toscana, confers intense hues and savory notes

Merlot: from Castelnuovo Berardenga and Montalcino, confers bouquet and roundness. **Petit Verdot:** from Montalcino, confers structure and color.

HARVEST: mechanized, with machinery to separate out the green parts.

Distinct harvests in the of the varietals in the various production areas: Magliano in Toscana: Alicante in early September, Sangiovese in mid September.

Montalcino: Sangiovese and Petit Verdot in early October.

Castelnuovo Berardenga: Merlot in mid September, Sangiovese in mid October.

PRIMARY FERMENTATION: Separate vinifications with 15-day macerations at 28 °C – 15% of the Sangiovese produced in Montalcino undergoes cryomaceration at 8 °C for 48 hours to extract primary aromas, followed by a 7-day fermentation at 25 °C, which is then interrupted to have a higher residual sugar content for the final blend.

MALOLACTIC FERMENTATION: spontaneous.

BOTTLE AGING: at least 1 month.

ALCOHOL CONTENT: 13,00 -13,50%.

ACIDITY: 5 - 6‰

FIRST YEAR PRODUCED: 2010

COLOR: intense ruby with violet reflections.

BOUQUET: intense, fruity, and spicy, with ripe blackberries, wild strawberries, spice and vanilla.

PALATE: full, fruity, persistent, and soft, with ripe blackberries, wild strawberries, and spice and vanilla in the finish.

SERVING TEMPERATURE: 16-18 °C.

