

Sangiovese Terre di Chieti I.G.T.



AREA OF PRODUCTION

Select vineyards located on the southern tip of the Abruzzo region in the Sangiovese Terre di Chieti area.

GRAPE VARIETY

100% Sangiovese

SOIL

Stony, calcareous, well structured and drained. Age of vineyard: 20 years. Altitude: 300mt above sea level.

TECHNICAL DATA

12.5% ABV

6.0 g/L total acidity

3.8 g/L residual sugar

VINIFICATION

Following a careful selection of the grapes in late September, the grape stalks are removed and traditional, temperature controlled fermentation on the skins in stainless steel is applied for 10 days with periodic pumping over. The wine is aged for 3 months in oak barrels. The cycle ends with a short bottle rest.

FLAVORS

Ruby red with violet undertones. Intense bouquet of ripe red fruit. Rich in fruit, lively, finely framed by oak spices.

TOTAL PRODUCTION

30,000 bottles

TASTING NOTES

A vibrant Sangiovese that complements cured meats, poultry and stews. Recommended pairing: Cappelletti with amatriciana sauce. Serve at temperature 18°C.

