Sangiovese Puglia IGT

Still Red Wine

This wine is suitable for the whole meal, it pleasantly accompanies elaborate first courses as lasagne and cannelloni as well as grilled meat.



Sangiovese / IGT Puglia:

ORIGIN: Puglia, in the provinces of Foggia, Bari, and Barletta.

VINE VARIETY: Sangiovese, Merlot and Lambrusco.

SOIL: Medium-textured located around the 40° parallel north.

GRAPE CULTIVATION: Espalier and Tendone systems

HARVEST: Mechanical

VINIFICATION: Crushing and de-stemming of the grapes, with temperature-controlled fermentation at 25°C using selected yeasts.

AGING: Aged in stainless steel tanks.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11%vol

COLOR: Light ruby red with garnet reflections.

NOSE: Delicate and slightly floral, with notes of violet.

TASTE: Savory, fresh, slightly tannic, persistent, soft, and velvety.

INTERNATIONAL PAIRINGS: Matambre – Argentina, Steamed Ravioli – China.

SERVING TEMPERATURE: 16 – 18°C

CURIOSITY: Sangiovese is grown all over Italy and is one of the country's oldest and most widely cultivated grape varieties.