

# Sangiovese Puglia IGT

*Il Feudo*<sup>®</sup>



## 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.

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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.