

Sangiovese



DESCRIPTION:

This bold Sangiovese shows how rich, yet supple, the varietal can be. This wine displays a subtle raisin nose with concentrated aromas of black cherry, briar berries, and a hint of anise, while flavors of fresh raspberry and plum steal the show.

PRODUCTION METHOD:

Hand-picked grapes are destemmed and crushed, then undergo a cold soak to aid in color extraction. After 3-5 days of cold soak, the crushed grapes are warmed and yeast is added. After 10-14 days of primary fermentation, malo-lactic yeast is added and the wine is pressed off the skins and allowed to settle. The wine is then aged in French Hybrid oak barrels.

PAIRINGS:

Enjoy with Italian cuisine, especially tomato and cream-based dishes. Red meat will also complement this wine greatly. We suggest Fontina cheese as well.

INSPIRATION:

Sangiovese was created in the spirit of Chianti, the famous red wine of Tuscany. An exceptional wine to pair with friends, family and food.

Serving Temperature: 64° F

Cellar Life: 5-10 years

Appellation: Sierra Foothills, CA

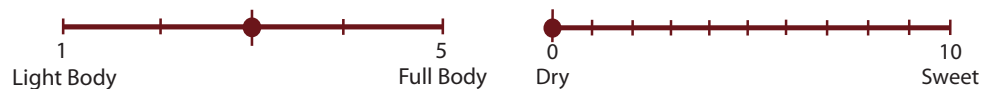
Residual Sweetness: 0.0%

Alc. By Volume: 13.9%

Product UPC: 728284010064



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OUR MISSION:

To create an innovative and diverse wine experience.

