

Sangiovese Grosso



DESCRIPTION:

From the vcr6 clone used to produce Italy's renowned Brunello comes this 100% Sangiovese with aromas of black cherry and red fruits along with a subtle hint of sweet pipe tobacco and barrel spice.

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 an Italian red sauce, roasted foods, grilled foods, and robust cheeses. Serve this rich red with all your barbecued favorites, including burgers, brats, ribs, and steaks.

INSPIRATION:

Sangiovese is one of the top two red grapes produced in Italy. The name was derived from Sanguis Jovis, meaning the blood of Jove (Jupiter). Wine brings family together and that's what we are here at von Stiehl— family. This clone of Sangiovese is responsible for producing Italy's renowned Brunello and is also the main grape that is used to produce Chianti. Now, it is possible that we have some Brunello aging in our cellars. One never knows. In the meantime, sit back with your family and enjoy. Talk about old times over a glass of Sangiovese Grosso!

Serving Temperature: 64°F

Cellar Life: 5+ year

Appellation: Amador, CA

Residual Sweetness: 0.0%

Alc. By Volume: 13.9%

Product UPC: 728284001666



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To create an innovative and diverse wine experience.

