

Sangiovese



Winery: Gran Sasso

Region: Abruzzo

Locale: Roseto degli Abruzzi (Roseto), Italy

Appellation: Abruzzo

Designation: IGP

In a few words: A wine with considerable depth and complexity, yet allows soft fruits to create a very drinkable wine, with or without food.

Site: Grown in hillside vineyards near Ortona, on soils of clay and stone.

Grapes: 100% Sangiovese

Fermentation and Aging: Grapes are hand picked, de-stemmed, crushed, macerated and then fermented at a controlled temperature. Aged for 5 months in temperaturecontrolled stainless steel tanks before bottling.

Notes: Sangiovese is a fairly ubiquitous grape, best known in Tuscany and Emilia-Romagna, but able to produce high quality fruit further south even to northern Puglia. We find the balance and purity of fruit found in this simple, honest Sangiovese to be remarkable. Deep and dark red, with pleasing aromas of dark cherries, black plums and herbs. A varietally-named Sangiovese of this quality/price ratio has a strong place in the market. Try it with meat, cheese and savoury dishes.