

# SANGIOVESE

## Grifone line



**Classification:**

Sangiovese Puglia Indicazione Geografica Protetta.

**Grapes:** Sangiovese single variety.

**Production area:** just up against the hills of Murgia.

**System:** apulian pergola.

**Harvesting:** first ten days of September.

**Vinification:** the grapes, harvested manually, are brought to the cellar and, after a careful selection of the bunches, they undergo the pressing and destemming. Then it takes place a maceration at the temperature of 25 C° for about 8 days. After the racking, the wine undergoes a refined alcoholic fermentation in steel, followed by a malolactic fermentation, and then proceed to aging and bottling.

**Organoleptic characteristics:** It has a typical and intense ruby red color. The bouquet is lively with the characteristic aromas of black cherry, cherry and iris, supported by secondary notes of tomato leaf and dried herbs. The tannic texture, bursting and silky at the same time, and the acidity give this wine a balanced nature.

**Food pairing:** plate of charcuterie and seasoned cheeses, pappardelle with horse meat sauce, braised boar with side dish of dried tomatoes, monkfish meatballs with sauce.

**Serving temperature:** 18-20 C°

**Analytical data:**

ABV: 12,5%

Residual sugar: 12 g.l.

Total acidity: 5,20 g.l.