

SANGIOVESE TOSCANA IGT

A single owner, a single winemaker, three cellars in the three principal Tuscan wine making areas, a terrific synergy between Elisabetta Gnudi Angelini's properties, but no common wine. To answer this lack, a new Sangiovese IGT made from grapes from the three estates, Caparzo, Borgo Scopeto and Doga delle Clavule. The family crest works surprisingly well to illustrate the concept: the shield bears three roses that represent the three estates.

PRIMARY FERMENTATION: Separate vinifications with 15-day macerations at $28 \, ^{\circ}\text{C} - 15\%$ of the Sangiovese produced in Montalcino undergoes cryomaceration at $8 \, ^{\circ}\text{C}$ for $48 \, \text{hours}$ to extract primary aromas, followed by a 7-day fermentation at $25 \, ^{\circ}\text{C}$, which is then interrupted to have a higher residual sugar content for the final blend.

MALOLACTIC FERMENTATION: spontaneous.

ALCOHOL CONTENT: 13,00 -13,50%.

ACIDITY: 5 - 6‰

FIRS YEAR PRODUCED: 2010

COLOR: intense ruby with violet reflections.

BOUQUET: intense, fruity, and spicy, with ripe blackberries, wild strawberries, spice and vanilla. **PALATE:** full, fruity, persistent, and soft, with ripe blackberries, wild strawberries, and spice and vanilla in the finish.

SERVING TEMPERATURE: 16-18 °C.



