

Product Fact Sheet October 2024





SANGIOVESE DI TOSCANA

Toscana, Italy Caparzo

http://www.caparzo.it

Method & Production

Sangiovese sourced from the three different estates of Elisabetta Gnudi Angelini. The vineyards are found in Montalcino, Castelnuovo Berardenga and Magliano. To ensure optimum fruit quality, the grapes are harvested at different times and vinified separately. 15 day maceration on the skins before fermentation takes places in stainless steel to retain fruit and freshness. The wine goes through a spontaneous malolactic fermentation also. The final blend is made just before bottling and the wine is aged for 1-3 months in bottle before being released.

Tasting Notes

Bright ruby color with hints of violet. Intense, fruity, bouquet, with ripe blackberries, wild strawberries and spice. The palate has a warm brambly feel, full of soft ripe fruit and a peristant spice to the finish. Easy drinking

Food Matching

Panzanella, sausages with white beans, spaghetti with tomatoes and basil.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size Organic	Biodynamic Vegan	Natural
Red Win	e Sangiovese di Toscana	Sangiovese: 85% Merlot: 5% Alicante: 5% Petit Verdot: 5%	2022	13.0%	Screw Cap	6X0.75lt No	No No	No