



GRIFONE – SANGIOVESE PUGLIA IGT

REGION *Puglia*

ALCOHOL *12,5 %*

GRAPES *100% Sangiovese*

VINIFICATION & REFINEMENT

After an accurate selection of grapes from vineyards of the Puglia region, we proceed with the old traditional vinification method: completely mature grapes are hand-picked from vineyards, the fermentation and maceration with the skins take place at controlled temperatures of 23-25° C. Afterwards the wine is pressed and proceeds to the malolactic fermentation in steel tanks. When the wine is ready the process is completed with a tangential filtration prior the bottling.

CURIOSITY

In 2004, DNA profiling done by researchers revealed the Sangiovese grape to be the product of a crossing between Ciliegiolo and Calabrese Montenuovo. While Ciliegiolo has a long history tied to the Tuscan region, Calabrese Montenuovo has its origins in southern Italy, where it probably originated in the Calabria region before moving its way up to Campania. This essentially means that the genetic heritage of Sangiovese is half Tuscan and half southern Italian.

WINE DESCRIPTION

Colour: Intense ruby red colour.

Bouquet: Fruity flavours with hint of cherries and strawberries, spicy notes.

Taste: Balanced and sapid, lightly tannic.

FOOD PAIRINGS

Ideal to accompany Pasta dishes and Pizza. Serve at room temperature.