


# SANGIOVESE DI TOSCANA

## Tuscany, 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 |
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| **Red Wine** | | | | | | | | | | |
| CA9024 | Sangiovese di Toscana | Merlot: 5%<br>Alicante: 5%<br>Petit Verdot: 5%<br>Sangiovese: 85% | 2024 | 13.0% | Screw Cap | 6x0.75lt | No | No | No | No |