

SMERIGLIO

Sangiovese

2019 DOC CORTONA SANGIOVESE — RED WINE

"A ripe and spicy sangiovese that shows dried cherries, red berries, dried plums and cedar. Medium to full body, fine tannins and a savory finish."

TASTING

Intense ruby red colour. At the nose reveals tipical aromas of violet and cherry. Spicy notes of juniper berries and balsamic hints. Very important body but fresh at the same time, firm tannins and very long aftertaste of red fruit. Floral finish.

THE VINEYARDS

Thirty hectares of vineyards located in four distinct locations within the DOC Cortona: A "terroir" renowned for centuries for its vocation to quality viticulture due to the high altitude, galley soils, great brightness and a fantastic warm, dry micro-climate with wide temperature ranges.

WINEMAKER NOTES

At Fermentation and maceration with skins for 25 days in stainless steel vats. Passage in French oak barrels of second passage for 12 months. Three months in bottle before the release.

FOOD PAIRING

Perfect with all red meat, traditionally paired with steak, but very nice with charcuterie/ cold cuts and pasta with Ragu sauce.

TECHNICAL DETAILS

REGION Cortona, Italy
GRAPES Sangiovese 100%

ALCOHOL 14%



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