

Terra del Capo Sangiovese 2000

This wine has a definite hint of smokiness, combined with earthy mineral elements. Rich in fruit flavours such as prunes, apricot and peaches. The wine has an elegant tannin structure that ends softly with a slightly sweet sensation. Sangiovese is an ideal companion to Italian cuisine such as tomato based pastas with beef strips, gorgonzola and rocket leaves as well as pizzas with sundried tomatoes, feta and spinach.

variety : Sangiovese | Sangiovese

winery :

winemaker :

wine of origin :

analysis : alc : 13.5 % vol rs : 2.75 g/l pH : 3.5 ta : 5.88 g/l

type : 0

pack : Bottle **size :** 0 **closure :** 0



about the harvest: The grapes were picked fully ripe at 24Å° Balling with a perfect balance between sugar and acid with soft, ripe tannins.

in the cellar : After the grapes were gently crushed the juice fermented in stainless steel vats until it was dry adn then left on the skins for an additional 9 days. Afterwards the grapes were pressed and malolactic fermentation proceeded in oak barrels (75% French Oak and 25% American Oak).