

GJOVE

ORGANIC SANGIOVESE
WITHOUT SULPHITES



Grape variety: 100% Sangiovese

Analytical data: dry, red wine

Alcohol volume: 13,5% vol.

Production area: Imola hills.

Soil: medium mix, limestone and clay.

Altitude: 426/492 ft. a.s.l.

Max grape production: 11 tons/hectare.

Crushing: the bunches are carefully picked by hand, selecting only the best ones. It goes then under a soft pressure. Must maceration lasts about 15 days inside special steel containers, under controlled temperature. Then the wine is poured into large steel tanks where it rests for at least six months. In this way, its best perfumes and aromas can spread out.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: granate red with purple hues.

Bouquet: intense, vinous, wide bouquet, little spicy with a delicate vanilla aroma.

Taste: dry, harmonious, crisp, slightly tannic.

Wine maker's opinion: matches with old cuts, roasted and grilled red meats and game.

Serve at: 16-18° C

Serving suggestion: let it breathe for a while before serving, to enhance its full flavour and aromas.