



Saragio – Sangiovese



COUNTRY: Italy
REGION: DOC Maremma
Toscana
SOIL: Clay, sand and
volcanic soil

- Alcohol content: 14.5%
- Brix at harvest: 26.1°
- pH: 3.8
- Acidity: 5.8

Saragio is all about character. A deep, complex nose full of spice and red fruit. Easy to drink, but not a wine to be taken lightly. Rich, balanced and, most of all, elegant.

Background:

The uniqueness of Valdonica lies in the interplay of high altitude vineyards (up to 500 meters), the microclimate of the Mediterranean Sea (the proximity to the sea ensures an almost maritime climate in our vineyards), the volcanic soil (the volcano, Sassoforte, was active up to 20 million years ago) and the spirit of our team.

The history of viticulture in Tuscany dates back to its settlements by the Etruscans in the 8th century BC. Nowadays, it's Italy's fifth largest region and also one of the most famous and prolific wine regions in Europe.



Tasting notes:

Intense red color with a bright purple hue. Complex, with aromas of spice and red fruit on the nose. Rich, balanced and elegant on the palate.

Grape variety

100% Sangiovese.

Vinification

Fermented in small food-grade plastic containers. Wild yeast fermentation and subsequent maceration last, on average, 5 to 6 weeks. The wine is punched down by hand between 2 to 3 times a day depending on the stage of fermentation. At the end of fermentation / maceration, each ferment is pressed out separately into stainless-steel tanks where it settles overnight, before being racked into barriques.

OAK: 18 months in oak barrels.

TANKS: Stainless steel.



OAK AGED



VARIETAL