



SANGIOVESE 2024

WINEMAKING ART

THE WINE WAS WILD FERMENTED WITH 30% WHOLE BUNCH AND EXTENDED SKIN CONTACT. AFTER FERMENTATION, THE WINE WENT INTO BARREL FOR TWELVE MONTHS AND LATER TRANSFERRED TO CEMENT TANK TILL BOTTLING IN NOVEMBER 2025.

CULTIVAR AND VINTAGE

100% SANGIOVESE
2024 VINTAGE

AREA TASTING NOTES

SWARTLAND
RED FRUIT FLAVORS SUCH AS CHERRY, RED CURRANT, CRANBERRY, AND STRAWBERRY, OFTEN ACCOMPANIED BY TOMATO OR TOMATO LEAF NOTES THAT ADD A TANGY, SAVORY DIMENSION TO THE WINE. EARTHY AND HERBAL CHARACTERISTICS LIKE TEA LEAF, TOBACCO, MUSHROOM, THYME, CRACKED RED PEPPER, AND SADDLE LEATHER, WHICH CONTRIBUTE COMPLEXITY AND DEPTH.

FOOD PAIRINGS

THE WINE'S ACIDITY AND TANNIN STRUCTURE MAKE IT IDEAL FOR PAIRING WITH ITALIAN CUISINE, INCLUDING PASTA WITH TOMATO-BASED SAUCES, PIZZA, OSSO BUCO, AND GRILLED VEGETABLES. IT ALSO COMPLEMENTS CHEESES, LEAN MEATS, AND SPICIER DISHES LIKE BARBECUE. THE BRIGHT ACIDITY CUTS THROUGH RICH, FATTY FOODS, WHILE TANNINS BALANCE

SERVING TEMPERATURE

IDEALLY TO BE SERVED AT 18° - 20° C (64 - 66 °F)

AGEING POTENTIAL

READY TO BE ENJOYED, WITH AGEING POTENTIAL OF 5-7 YEARS.

ANALYSIS

ALC.	13.43 %	RS	2.32 G/L
TA	5.76 G/L	PH	3.63

VOLUME

YOU WILL BE ENJOYING A BOTTLE OF A BATCH THAT COUNTS ONLY 900 BOTTLES FOR THIS VINTAGE.