

Sangiovese



FRUIT:

Cherry, Blueberry, Blackberry, Plum

OTHER:

Violet, Earthy, Tobacco, Roasted Pepper

OAK:

Yes. Light oak, in neutral barrels

TANNIN:

High Tannin

ACIDITY:

High

Alcohol by Volume (ABV):

13-14%

COMMON SYNONYMS:

Vino Nobile di Montepulciano, Prugnolo Gentile, Sangiovese Grosso, Brunello di Montalcino, Nielluccio, Rosso di Montepulciano, Morellino, Rosso di Montalcino, Montefalco Rosso, Chianti, Morellino di Scansano

ABOUT THE GRAPE:

Sangiovese is best known for providing the backbone for many superb Italian red wines from Chianti and Brunello di Montalcino, as well as the super-Tuscan blends. From the Latin for sanguis Jovis, or “the blood of Jove.”

Sangiovese is a dry, medium-bodied red wine that tips towards higher levels of acidity and tighter tannins. The rich flavors range from rustic to fruity, depending on where and how the vines are managed. Expect cherry -- red, black, sour -- smoke and earthy herbaceousness, spicy oak-induced nuances and peppery tones and even streaks of sweet tobacco to show up in a given bottle of Sangiovese.

Chianti, Italy, home to Sangiovese



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