

2020 VIGNA CANTINA SANGIOVESE

The go to wine in our house when family & friends swarm to eat.

Native family red grape of Molise Abruzzi grown here in the Barossa Valley.

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| Region | Barossa Valley |
| Sub-Region | Angaston Foothills |
| Specified Vineyard | Single vineyard Brunello and Prugnolo clones that lay upon ironstone over limestone. |
| Altitude | 340 metres |
| Trellis System | Single wire |
| Varietal | Sangiovese 100% (Brunello and Prugnolo clones) |
| Age of Vines | Grafted over 51 yr old Semillon vines |
| Alc/vol | 14.0% |
| Closure | Stelvin |
| Yield per Vine | 2 ton per acre |
| Oak Treatment | Seasoned 300lt French oak barrels for 18 months |
| Total Production | 7000 bottles |
| Vintage | Low winter rains and a dry season overall with fruit yields down 30% Bright dense ruby in colour. Vibrant fresh cherry fruits and violets on the nose showing great purity. Palate is juicy with creamy texture, more cherry, lovely chocolate notes & lovely fine tannins. Terrific food wine. |
| Wine Making | Made via a mixture of whole berry and 30% whole bunch wild yeast ferment in small open top fermenters, soft pump overs, basket pressed and bottled unfiltered. |

