

2021 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.

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 52 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	5000 bottles
Vintage	Great to see timely rainfall throughout the Barossa with falls being during critical times of the vines production throughout the growing season. Great mild vintage for the allowing for flavours to slowly build with excellent acid retention to aid in the wines freshness. 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 25% whole bunch natural yeast ferment in small open top fermenters, soft pump overs, basket pressed and bottled unfiltered.

