

2017 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	Moppa Hill
Specified Vineyard	Single vineyard Piccolo clone on ironstone over limestone.
Altitude	340 metres
Trellis System	Single wire
Varietal	Sangiovese 100%
Age of Vines	21 years
Alc/vol	14.0%
Closure	Stelvin
Yield per Vine	3 kg / 2.5 ton per acre
Oak Treatment	Seasoned 300lt French oak for 9 months
Total Production	4,000 bottles
Vintage	<p>Excellent winter rains and good fruit set was a good sign for a healthy vintage. Summer was mild to warm with a couple of rain events during January & February helped freshen things up leading into March harvest. Packed with Sangiovese high fragrances of dark cherry and sweet spices. The flavours flow on from the aromatics which are full, delicious and savoury with a lovely juicy, bright refreshing palate and fine tannin lift with oak in minor. A lovely food table wine.</p>
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.

