

2019 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 50 yr old Semillon vines
Alc/vol	14.0%
Closure	Stelvin
Yield per Vine	3 kg / 2.5 ton per acre
Oak Treatment	Seasoned 300lt French oak barrels for 9 months
Total Production	9,700 bottles
Vintage	Low winter rains and a dry season overall with fruit yields down 50% Bright dense ruby in colour. Vibrant and fresh cherry fruits on the nose showing great purity. Palate is the same, full of pure cherry fruit flavours held together with lovely fine tannins. Medium weight with a good long persistence the fruit. Essence of Sangio. A lovely food table wine.
Wine Making	Made via a mixture of whole berry and 25% whole bunch wild yeast ferment in small open top fermenters, soft pump overs, basket pressed and bottled unfiltered.

