

INDIGENOUS

SANGIOVESE IGT 2013

Production:
7,000 cases
per year

Average Yield:
4,000 bottles
per hectare

Grape Variety:
100% Sangiovese

Denomination:
Sangiovese
IGT

Alcohol:
13.5% vol.



Location: Terricciola, Tuscany
Soil: Travertine rocks
Avg. Vine Age: 10 years
Altitude: 650 feet
Exposure: South

Time of Harvest: Mid September
Fermentation: 14 days at a controlled temperature
Refinement: 18 months in Stainless steel tanks
Aging: 3-4 months in bottle
Release: Fall
Color: Intense dark red
Bouquet: Clean with intense, ripe fruit flavors. Youthful and luscious, with floral hints, sweet spices, dark cherry, strawberry, blackberry jam, violets and cinnamon

Palate: Ripe forest fruits with hints of dark chocolate and cinnamon are well integrated with the ripe tannins giving the wine its backbone, finishing with freshness and persistency

Evolution: 15 years
Food Pairing: Appetizers, roasted or barbequed meats, juicy steak, pasta with meat sauce, charcuterie, and hard cheese

Training System: Spurred Cordon
Total Acidity: 5.6 grams/liter
Sugar Content: 0 grams/liter
pH Level: 3.5
Serving Temp: 60°F
Glass: Bordeaux