

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