



SMERIGLIO

Sangiovese

DOC CORTONA SANGIOVESE — RED WINE



Intense ruby red colour. Aromas of violet and cherry. Spicy notes of juniper berries and balsamic hints. Medium to full body, firm tannins with red fruit that lingers on the palate. Floral finish.

THE VINEYARDS

Thirty hectares of vineyards located in four distinct locations within the DOC Cortona: A terroir renowned for centuries for its vocation to quality viticulture due to the high altitude, galley soils, great brightness and a fantastic warm, dry micro-climate with wide temperature ranges.

VINIFICATION

At Fermentation and maceration with skins for 25 days in stainless steel vats. Passage in French oak barrels of second passage for 12 months. Three months in bottle before the release.

FOOD PAIRING

Perfect with all red meat, traditionally paired with steak, but very nice with charcuterie/ cold cuts and pasta with Ragu sauce.

TECHNICAL DETAILS

REGION Cortona, Italy
GRAPES Sangiovese 100%
ALCOHOL 14%

GRAPEJUICE GROUP
WINE IMPORTER
www.grapejuicgroup.com

