



FRATELLI
WINES



Sangiovese

Variety: Sangiovese 100%

Vintage: 2015

Production information

Vineyard: Plot C/D Nimgaon

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 12 noon

Yield/Ha: 7 tons

Total Production: 39,000 bottles

Fermentation protocol

Fermentation method: Fermented at 22-25° C in stainless steel tanks for 10 days.

Ageing process: aged in stainless steel tanks and final ageing in bottles.

Wine analysis

Alcohol: 13.5

Total Acidity: 5.7

pH: 3.35

Tasting notes

The wine has a light but elegant oaky nose while the palate offers a perfect fusion of acidity (characteristic of Sangiovese) with a natural impression of sweetness and elegant tannins. A long finish with a good persistency makes this a well balanced wine that can be enjoyed now or cellared for a couple of years.

Food pairing

Veg- Lamb Biriyani, Gorgonzola and Mushroom Rissoto, Recheado Masala Fish, Sticky Chinese Pork Ribs.