

Sangiovese

The romantically named grape (meaning: Blood of Jove, the Roman King of Gods) is quintessentially Italian, but its ability to change character with terroir earned it the title of The Chameleon Grape. In Italy, where it reigns in picturesque Tuscany, it produces the medium-bodied, fruity, rustic Chianti, and a few miles south of Siena, it appears in a world-famous avatar, as the intensely muscular wine known as Brunello di Montalcino.



Fratelli Sangiovese 2014, Akluj, Maharashtra, India

Fratelli's Italian connections (including noted winemaker Piero Masi) shows off its colours here. The wine has red fruit on the nose and palate, with a spicy lift at the end, and distinct oak and tannins, with a good, long finish. It opened up as the tannins softened further in the glass. A very good wine to pair with pasta and pizzas, said the panel.

13.5% alcohol ₹ 846 in Bangalore, ₹ 930 in Delhi, ₹ 900 in Mumbai.

Verdict: "Drinking nicely. A good example of a classic Sangiovese. Decanting would make a difference."

Fratelli Sangiovese Bianco 2014, Akluj, Maharashtra, India

The Bianco is 100% Sangiovese, and is quite an unusual creation by Fratelli winemaker Piero Masi. Notably Asia's first-ever still white wine made from red wine grapes, it had initial light aromas of melon and grass, was creamy on the palate from the oak, with a medium finish. Good to drink by itself, better paired with food due to its unmistakable structure.

13.5% alcohol. ₹ 791 in Bangalore, ₹ 880 in Delhi, ₹ 750 in Mumbai

Verdict: "Dry, distinct, yet easy to drink. Not any typical light white wine, this one carries the weight and structure from its red grape. Very interesting."