



SANGIOVESE

PUGLIA

Indicazione Geografica Tipica

WINEMAKING

Traditional red vinification, with maceration on the skins at controlled temperature. Soft pressing of the berries, to avoid the discharge of bitter tannins and promote that of the anthocyanin, thereby providing deeper colour. Once alcoholic fermentation is over, the wine spontaneously carries out malolactic fermentation for 20-25 days. The wine is then assembled and aged for 6 months before bottling.

WINEMAKER'S NOTE

Intense ruby red colour, a full-bodied wine with intense fruity perfumes, with soft, supple tannins and a long finish.

FOOD PAIRING

Excellent with typical Mediterranean specialities such as rich pasta dishes, and grilled red meat. To be served at 16-18 °C.

SAN ZENO is a careful selection that includes wines from Italy's finest wine-producing regions.



Geographic Area

Apulia

Alcohol

12 %

Grapes/Blend

Sangiovese 100%

PH

3.30

Total acidity

5.7 g/l

Harvesting period

Mid September

Residual sugar

9.50 g/l