



# SANGIOVESE

## Puglia

INDICAZIONE GEOGRAFICA TIPICA

### DESCRIPTION

We are in the heel of the “Boot” of Italy, in Puglia, where Sangiovese expresses distinctive characteristics compared to other Italian Regions, thanks to the strength of the sunlight and the high temperatures during the ripening period. Its colour is very deep and the aromas on the nose are of rich, ripe fruit.

### 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 anthocyanins, 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 NOTES

The wine colour is very deep and the aromas on the nose are of rich, ripe fruit. This red wine is characterized by soft tannins and notes of red fruits and blackberries on the palate; it is velvety and long on the finish.

### FOOD PAIRING

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

### CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.




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**Provenienza**  
Apulia

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**Alcohol**  
12 %

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**Grapes/Blend**  
Sangiovese 100%

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**PH**  
3.20

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**Total acidity**  
5.40 g/l

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**Harvesting Period**  
Mid September

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**Residual sugar**  
5.43 g/l