

Martino Sangiovese 2021

100% Sangiovese

Mendoza, Argentina
Alcohol: 14%

Profile

Intense and bright red, bluish tones are observed. On the nose aromas of fresh red fruit are perceived and it has slight notes of tobacco, dried herbs and chocolate. In the mouth it has an elegant entry, it is fresh, complete and with a balanced acidity.

Terroir

Altitude: 960 meters above sea level. Soil type: Loamy-sandy soil. Irrigation: Traditional furrow.

Harvest & Winemaking

A selection of bunches is made, it is incubated with 30% of the whole grape, without stripping. Classic fermentation with indigenous yeasts at a temperature of between 26 and 28°C for 7 days. Post-fermentative maceration, the decube is defined and pressed by tasting. Malolactic fermentation is carried out with indigenous bacteria. Then it is kept in contact with French oak for 8 months.

Tasting notes

Red fruits | Dried herbs | Cherry Chocolate | Tobacco

Tips

Serving Temperature: 17° - 19°C

Decanting: None

Food pairing: Barbecue - Stamppot - Pizza - Grilled Vegetables

When to drink: between now and 2028

