# Sangiovese 2022

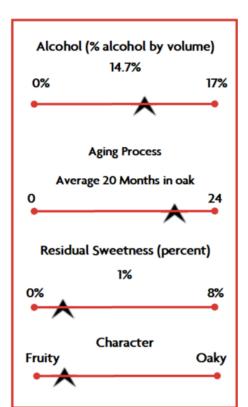


## WINEMAKER NOTES

Sangiovese (san-jow-vay-zay) is the most widely planted red variety in Italy and is the main grape in the popular Chianti blend. It is said to originate in Tuscany and has ties to the ancient Romans. It is now widely grown throughout many parts of Italy and the rest of the world. Sangiovese tends to do well in soils high in limestone and warm to hot climates, making it a good candidate for Texas.

### TASTING NOTES

Behold our 2022 Sangiovese! A jewel of pale ruby radiance, crowned with double gold star glory. With this light body high acidity, you'll find aromas of red currants and juicy cranberry cocktails. Notes of dark cherry and coco bean, finishing with a flourish of herbal delight.



## **TECHNICAL NOTES**

#### Varietals & Vineyards:

85% Sangiovese from Lahey Vineyards, Brownfield, TX 10% Sangiovese from Reddy Vineyards, Brownfield, TX 5% Mourvèdre from Diamante Doble Vineyards, Tokio, TX

#### **Harvest Date:**

September 16<sup>th</sup> and 15<sup>th</sup> 2022 Average Brix: 25

#### Aging:

Average 20 months in oak Bottled March 27, 2024

#### **Food Pairing:**

Start with a grilled tomato salad with a juicy lime olive oil dressing. Bruschetta with a creamy goat cheese. For lunch a delightful buttermilk macaroni and cheese with tomatoes or your cherished pizza! Dinner enjoy a boursin cream chicken sprinkled with dill. Delight in baked ravioli with vodka cream sauce topped with lobster bites. Dessert chocolate caramel popcorn.