



Todi Sangiovese D.O.C.

Our Sangiovese D.O.C is blend of Sangiovese (85%) and Merlot (15%) grapes.

Sangiovese is a well-known red Italian grape variety whose name derives from the Latin sanguis Jovis, "the blood of Jove."

The wine displays rich plum, cassis and raspberry aromas. The palate is almost surprising with its burst of red berries and the soft rounded tannins typical of the Sangiovese grape.

In regards to food pairing, Sangiovese D.O.C is friendly and accommodating. Traditionally, it is best served with tomato sauce pasta dishes; however, because of its Merlot blend it is equally successful when paired with red meat or with traditional soups.

Data Sheet

Classification: D.O.C.

Production zone: TODI

Altitude: 300 m above sea level

Grapes: Sangiovese and Merlot

Spacing: mt 3x1

Density cultivation: 3.300 vines per hectare

Cultivation: spurred cordon

Yield per hectare: 10 12 tons

Harvesting: 1th – 10th October

Vinification: medium steeping

Ageing: aged for 6-8 months in barrels of durmast, then aged in bottle

Alcoholic content: 13-13,5% Vol.

Gastronomic combinations: dry soups, spicy cheeses, red meat, game

Serving temperature: 16-18° C

Colour: ruby red with violet reflections

Bouquet: ripe fruits (blackberry, redcurrent) with soft vanilla scent.

Flavour: gentle structure, with a tannic aftertaste