

# DANZANTE

2005

SANGIOVESE

IGT DELLE MARCHE

• WINEMAKER'S NOTES •

The 2005 Danzante Sangiovese delights the eye with a lovely, clear purple-red, then immediately releases generous cherry fragrances, complemented by a subtle florality of wildflower blossoms. On the palate, a forthright acidity contributes to a self-confident, energetic impression, with the tannins well in check. An impressive, pleasurable finish crowns a delicious wine.

*Varietal blend: 90% Sangiovese, 10% Complementary Varieties*

• VINEYARDS & GRAPES •

Etymologists believe that this red grape's name is derived from "Sanguis Jovis" which means the "Blood of Jove/Jupiter." Its beginnings are thought to predate Roman times and today it is one of the most widely cultivated grape varieties in Italy. Danzante Sangiovese is sourced from hillside vineyards in the Marche region, east of Tuscany, where the nearby Adriatic Sea guaranteed a temperate climate. The deep clay soils and southern exposure result in grapes of intense and spicy flavor. With an annual production of over 2 million hectoliters—the Marche region is one of Italy's most important wine growing areas.

• FERMENTATION AND AGING •

The grapes are hand-selected at optimum ripeness in October. The wine is then fermented in stainless steel tanks at approximately 30 ° C (86 F) until dry. The fermentation last approximately ten days, followed by seven days of extended skin contact to enhance the extraction of varietal complexity. Malolactic fermentation and 10 months aging in stainless steel tanks softens and rounds the wine. The wine is not aged in oak, keeping the focus on the pure expression of the character.

*5.72 g/l total acidity, 3.49 ph, 4.6 g/l residual sugar, 13% Alcohol*

• SERVING SUGGESTIONS •

Roast chicken, grilled meats, hearty dishes of sausage and beans.