

# FARNESE

GROUP



## GRAN SASSO

### Sangiovese Terre di Chieti IGP

<b>ORIGIN</b>	Terre di Chiete, Abruzzo
<b>GRAPES</b>	Sangiovese
<b>ALCOHOL CONTENT</b>	12.5%
<b>RESIDUAL SUGAR</b>	
<b>VINIFICATION</b>	Grapes are hand picked, de-stemmed, crushed, macerated and then fermented at 26 to 28 degrees.
<b>MATURATION</b>	The wine was aged for five months in temperature-controlled stainless steel tanks before bottling.
<b>COLOUR</b>	Deep and dark red.
<b>FRAGRANCE</b>	Pleasing aromas of dark cherries, black plums and herbs.
<b>TASTE</b>	It's not as big nor as aggressively acidic as a Sangiovese from Tuscany and soft fruit tannins that make the wine very drinkable, with or without food. A wine with considerable depth and complexity.
<b>RECOMMENDED WITH</b>	Meat, cheese and savoury dishes.
<b>SERVING TEMP</b>	20°C
<b>ACCOLADES and COMMENTS</b>	2017 Mundus Vini Germany GOLD Medal
<b>ORDER CODE 750ml</b>	LQFAR19 / 12 per carton
<b>BARCODE</b>	8019873524089



#### A TOUCH OF ITALY

sales@touchofitaly.co.nz - www.touchofitaly.co.nz - Phone +64 9 2733701 Fax +64 9 2733771  
68g Greenmount Drive East Tamaki Auckland 2013 - PO Box 38878 Howick Auckland New Zealand 2145