



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	SANGIOVESE		
<b>Region:</b>	VENETO		
<b>Vintage:</b>	2023		
<b>Volume:</b>	1L		
<b>Vineyard:</b>	Apulia Region.		
<b>Vinification:</b>	Traditional red vinification, with maceration on the skins at controlled temperature. Soft pressing of the berries, to avoid the discharge of bitter tannins and promote that of the anthocyanins, thereby providing deeper colour. Once alcoholic fermentation is over, the wine spontaneously carries out malolactic fermentation for 20-25 days. The wine is then assembled and aged for 6 months before bottling.		
<b>Appearance:</b>	The wine colour is very deep		
<b>Bouquet:</b>	the nose is of rich, ripe fruit.		
<b>Palate:</b>	This red wine is characterized by soft tannins and notes of red fruits and blackberries on the palate; it is velvety and long on the finish.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	12.00%	<b>Packaging:</b>	6 x 1L
<b>Hancocks Product:</b>	66104		