

# Danzante

2009

## CHIANTI CHIANTI DOCG

### • WINEMAKER'S NOTES •

Deep ruby colour and an complex bouquet of floral notes, particularly sweet violets, followed by fruity fragrances of dried plum and dark cherry. Concludes with a spicy nuances of roasted espresso bean, cocoa powder and lack liquorice. The palate is velvet and crisp, with well integrated tannin, warm and elegant.

*Varietal blend: 100% Sangiovese*

### • VINEYARDS & GRAPES •

Sangiovese is the main grape component of Chianti, one of Italy's best known wines. Our Sangiovese grapes originate in the hills between the Provinces of Siena and Florence within the renowned Chianti area of Tuscany. This area is known for a warm, sunny growing season with substantial temperature differential between day and night. Such conditions produce flavorful, rich grapes. The vines that produce our Sangiovese grapes are grown in the "traditional Tuscany upturned" system, a variation on the "Guyot" system. The vines are positioned to point south, which contributes to the complete maturation of the fruit. The cultivation of Sangiovese in Tuscany can be traced back through the centuries to ancient Greece and Rome. In fact, the word Sangiovese is derived from the Latin "Sanguis Jovis," or the blood of Jupiter.

### • FERMENTATION AND AGING •

The grapes were harvested upon full maturation during the middle of September. The wine was vinified using an average maceration time of 8 to 10 days. Temperature was controlled (28-29 °C) during the fermentation to encourage the release of attractive tannins and to develop a clear ruby color, while maintaining the rich fruit aromas characteristic of the Sangiovese grape. After fermentation, the wine was kept in stainless steel temperature controlled tanks until May.

*Wine Stats: 5,3 g/l total acidity, 3,37 ph, 2,2 g/l residual sugar, 12,50% Alcohol*

### • SERVING SUGGESTIONS •

Assorted charcuterie, vegetable soups, and filled pastas in meat sauces.