

Levitas



TECHNICAL DESCRIPTION

CLASSIC COLLECTION

Denomination: Maremma Toscana DOC Sangiovese

Alcohol: 13.5%

Variety: Sangiovese

Vineyards: Porrone (Cinigiano), rain-fed polyclonal planting of Chianti (F20CH, F21CH, F22CH) and Montalcino (TIN30, TIN 40)

Sangiovese selections on 420A rootstocks; cordon-trained, 5500 vines/ha.

Soil-type/geology: clay loam and silt loam over limestone.

Winemaking: hand-harvested, fermentation in stainless steel. 12 months bottle rest prior to release.

Quantity produced: 2500 bottles

Winemaker's tasting notes – Limpid cherry-red colour with ruby flashes. The nose shows notes of stewed marasca cherries, violets and Damask rose in counterpoint with some earthy characters of forest floor and smoky toast. Bright, mouthfilling and persistent palate, characterised by a savoury mid-palate with hints of cherry, orange zest, garrigue and some cedar wood, refreshing acidity and fine tea-like tannins on the finish. Food matching: versatile, marries nicely with semi-matured cheeses, smoked charcuterie and grilled red meat, but also with traditional Italian vegetarian dishes like *ribollita*, *pasta e fagioli*.

Accolades:

- International Cool Climate Wine Show (Australia): Gold Medal; 95 points; Best Sangiovese in Show
- Guide Luca Maroni: 88 points
- Decanter Asia Wine Awards: Bronze Medal