

ZINGARA

Sangiovese

Toscana IGT



Italy > Tuscany > Valdichiana

Variety

100% Sangiovese



Terroir

Rolling hills with mostly calcareous clay.



Winemaking

Winemaker: Mario Ercolino

Seven days soft maceration.

Fermented at controlled

temperatures in steels vats for

20-25 days followed by 6 months

in bottle before release.



Production

600 cases



Zingara

Sangiovese is the workforce of classical Tuscan winemaking – and is the most widely planted grape in Italy. Most Americans of a certain age first experienced Sangiovese as the basis for Chianti; modern wine drinkers know the grape as a stand-alone varietal that is ripe with Tuscan sunshine and representative of a true taste of Italy.

The grape's history reaches into the 16th century. Its widespread popularity stems from its ability to adapt to a variety of vineyard conditions. Despite its early bud and slow ripening, the grapes thrive in hot weather and soils rich with limestone. Its favored terroir contributes to the grapes character of rich fruit and lingering aromas.

Zingara Sangiovese is a full-bodied, fruit forward style with an excellent balance of acidity and refined tannins.

VARIETAL NOTES

Sangiovese and its many clones are recommended varietals in more than 53 Italian provinces. It is known to produce wines with high acidity and high tannins that often display flavors of dark cherries, plum, dried herbs and spice.

FOOD PAIRING

The Zingara style of Sangiovese sits aside roasted meats, cured sausages and hard cheeses. When choosing vegetable dishes look for recipes rich with butter or olive oil to help cut the wine's tannins.



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from the best family vineyards.*