

# SANGIOVESE

## a) Flavours of Sangiovese

Sangiovese is a **black grape variety**. In flavours and structure Sangiovese is close to Pinot Noir. When young, it has wonderful appeal of a fresh warm cherry pie. With age Sangiovese expresses flavours of dried leaf, dried orange peel, tea, mocha and earthy flavours.



It is considered to be an **obliging grape**: it will produce wines with different style from light to big according to where it is grown and how it is cultivated. If it is demanding, it is also inconsistent since it is early budding but late ripening. That is why it likes warm growing season.

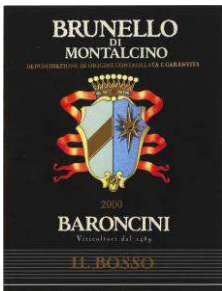
If Sangiovese can age well, **most of its wines are made to be drunk young** within a year or two of the harvest. The longest-lived wines are Brunello di Montalcino and the finest Sangiovese-based Super-Tuscans. These wines can be kept up to 20 years for good vintages, but most can start to be drunk after about five years.

## b) Premium Sangiovese Regions

- ◆ **Italy.** Sangiovese is **the most famous grape in Italy**. It is responsible for the three great wines of Tuscany: Vino Nobile di Montepulciano, Brunello di Montepulciano and Chianti. It is also a major grape in many of the prestigious wines known as the **Super Tuscans**.

The most traditional style emphasizes the herb, and bitter cherry flavoured always associated with **Chianti** and other Sangiovese-based red wines. In some ways, **Sangiovese is to Chianti what Cabernet Sauvignon is to Bordeaux**. Both are the base of wines normally blended with other varieties and both by themselves share a distinctive elegance and complexity.

 Let you seduced by the [Baroncini Brunello Di Montepulciano](#), a charming Italian wine.



### *Sangiovese Key Facts*

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| Hot climate: | High acidity, sour red cherry fruit character, sometimes rather astringent tannins and earthy, dusty aromas |
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