



Gran Sasso Sangiovese Puglia IGP



Producer	Gran Sasso
Type	Red
Grape varieties	Sangiovese
Production area	Canosa Di Puglia
Serving temperature	16–18° C
Winemakers	Danilo Gizzi

VINEYARDS

Our Sangiovese express distinctive characteristics in this area of Puglia, thanks to the strength of the sunlight and the high temperatures during the ripening period.

VINIFICATION

The grapes are destemmed and crushed before undergoing an initial cold maceration for two days. Maceration and fermentation followed at 20 –22 ° C for 9–11 days. Between 10–20% of the wine is aged in oak with the remaining aged in stainless steel.

TASTING NOTES

Garnet red. Intense and persistent, fruity with a winy note and wood flavor. A medium-bodied wine, good tannins, balanced and ready to drink.

FOOD PAIRING

Perfect when paired with charcuterie board, meatball in tomato sauce grilled meat and chops.