



EMPSON & CO.
Experience Italy in a Wine glass



Sangiovese Terre di Chieti IGT

100% Sangiovese. Garnet red with a fruity nose, featuring strawberry, black cherry and hints of oak; quite intense and persistent; medium-bodied, with firm tannins and good balance, immediate appeal.

"The goal of the winery is to produce wines of excellent value and quality that can be enjoyed by all wine aficionados."

Wine exported to: USA

Most recent awards

VINOUS: 92

WINE SPECTATOR: 87

LUCA MARONI: 91

JAMES SUCKLING: 91



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	27 °C (80.6 °F)
Length of maceration:	10 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	10-20% in oak and 80-90% in stainless steel
Container size:	225 liters
Container age:	100% second use
Type of oak:	American
Bottling period:	December
Aging before bottling:	2 months
Aging in bottle:	1 month
Closure:	Screwcap

Vineyard

Organic:	No
Vineyard location:	Near Ortona, Abruzzo

Soil composition:	Clay and limestone
Vine training:	Pergola (Tendone) and Guyot
Altitude:	165-430 (540-1,400 feet) above sea level
Vine density:	1,600-1,800 plant per hectare
Yield:	9-11 tons per hectare
Exposure:	Southeastern
Age of vines:	10-25 years
Time of harvest:	Late September
Total yearly production (in bottles):	380,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	Garnet red with a fruity nose, featuring strawberry, black cherry and hints of oak; quite intense and persistent; medium-bodied, with firm tannins and good balance, immediate appeal
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with salumi, savory first courses, red meat and cheese.
Aging potential:	5-6 years
Alcohol:	13%
Winemaker:	Rino Santeusanio