Fattoria di Magliano

Sinarra

100 % Sangiovese

Local dialect for “story-telling”, Sinarra tells a story with every sip. The perfect conversation-starter, the label displays the Etruscan alphabet, the basis of any story.

Tasting Notes:

A fruity bouquet with hints of violet fills the nose. On the palate, Sinarra is persistent with intense flavors of red berries and black cherries and a smooth, velvety texture.

Vineyards:

Region:	Maremma, Tuscany, Italy
Planting Density:	6,400 vines/hectare
Soil Composition:	Rich in skeletal elements
Elevation:	230 meters

Winemaking:

Harvest:	Hand-harvested during late September
Fermentation	A 24-hour cold-soak is followed by 15-20 days at 28°C. The wine was left in contact with skins for 15 days with periodic pump=overs, punch-downs, and *delestages*

Aging: 6 months in cement vats followed by 3 months in bottle

Technical Data:

Alcohol:	13.5%
Residual Sugar:	2.1 grams/liter
Acidity:	5.7 grams/liter
Dry Extract:	32.3 grams/liter

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