



ESTATE : Feudo di San Nicola
WINE : Sangiovese Puglia I.G.T.
GRAPE : 100% Sangiovese
REGION : Puglia
CITY : Carosino - Taranto county

TASTING NOTES : **COLOR:** Ruby red with purple highlights.
NOSE: Intense and delicate it recalls fresh fruit and violet flower.
TASTE: The wine is clean and well balanced: it is dry, fresh and fruity with soft tannins.

COMMENTS : Sangiovese is a very generous vine that provides quality and quantity. This characteristic allows us to get the best from the soil and to produce a wine that is elegant and complex, yet friendly and very easy to drink.

The grapes are picked automatically using the latest technology machines available in the market. Those machines combine a gentle shake with a flow of compressed air capable to pick only the healthy and perfectly ripe berries, leaving behind the green or damaged ones.

Once at the winery the berries are soft pressed and fermented in temperature controlled steel vats at a low temperature for 7 to 10 days. After fermentation the wine rests in the tank so that it clears by decantation without the need of any chemical or animal derivative products (vegan wine). At this point the Sangiovese is transferred to a different stainless steel vat and there it rests more for the malolactic fermentation and stabilization. At this point the wine is ready to be bottled and labeled as Feudo di San Nicola Sangiovese di Puglia IGT.

This is not a wine for competition. It is a genuine wine for real people who want to enjoy a glass wine any time of the day. It is very easy to pair with food, and it loves to stay on the table as well as on a blanket on a green field in a sunny day!!! Great with BBQ!!!

Best served at 60°-64° F.

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selection
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