

IL GECCO

Sangiovese 2023

Style: Dry Red

Soil: Weathered Granite (Sandy)

Varietal: Sangiovese (100%)

Wine of Origin: Simonsberg-Paarl

Bottles Produced: 1200

Terroir:

The Sangiovese is planted on poor sandy decomposed granite soils with clay subsoil. This delivers smaller concentrated berries.

Winemaker Notes:

Sangiovese is the most planted black grape variety in Italy, used to produce various styles of single varietal red wines and blends.

A minimalist approach to winemaking with natural fermentation and light punch downs for soft extraction. Post-fermentation maceration was followed by a light pressing and 12-month maturation in large 500L Old French Oak Barrels. A bright and vibrant red with the ability to develop further complexity over time, a pure expression of its terroir and the hands guiding it.

No fining, only light filtration. Harmless natural wine crystals may occur.

Tasting Notes:

Colour: Pale Ruby

Flavour and Aroma Profile: Freshly picked tart cherries, strawberries, raspberries, and red plum are well complimented by a savoury Parma like salinity and roasted cherry tomatoes. A bright and vibrant wine with soft textured, powdery tannins.

Technical Analysis:

PH:	3.48
TA:	5.5
RS:	2
ALC:	14.00
BOTTLING DATE:	01-02-2024

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