



Alverdi Sangiovese



Varietal: 100% Sangiovese Rubicone

Soil: Mixed Clays

pH: 3.45

Acidity: 5.5 g/l

Residual Sugar: 3.5 mg/l

Dry Extract: 25 mg/l

Tasting Notes:

An approachable wine with aromas of violets and a mild hint of spice, this dry red is filled with ripe plums, balanced by light tannins and offers a slightly crisp finish. Enjoy young.

Winemaking:

Vinified entirely in stainless steel to preserve the integrity of the fruit and maintain the naturally fresh characteristics of the Sangiovese varietal. The wine is left to rest for several months prior to release. 100% Sangiovese Rubicone

Food Pairing: Rich chicken or mushroom dishes or anything with tomato sauce.

Accolade:



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