



MAGLIERI

## *Sangiovese 2002*

*In 1958 Giovanni Maglieri arrived in McLaren Vale from Italy and was followed by his son six years later. In 1965 they bought 40 hectares of scrub in McLaren Vale, which led to the first plantings of Italian varieties.*

*The first release of Maglieri Sangiovese is soft velvet red in the glass. It displays complex aromas of cherries, spice, violets and strawberries. This wine shows rich cherry fruit flavours with savoury notes balanced with a full mid palate and soft grainy tannins.*

### *Viticulture*

The fruit for this wine was sourced from mature vines in McLaren Vale. The vines were carefully maintained with some bunch thinning to increase concentration of flavour and palate weight.

### *Winemaking*

After gentle crushing, delicate cap management in open fermenters was used to produce a fresh and lively wine without overt tannins. A long, cool ferment was initiated to fully develop the flavours of the wine. It was aged in 2 year old French oak hogsheads to allow the wine to mature without the interference of oak flavours or tannins.

### *Cellaring*

This wine is best enjoyed in its youth.

### *Suggested Food*

Serve Sangiovese with roasted meats such as beef or lamb or with a tomato and mushroom pasta with plenty of parmesan cheese.

### *Technical Analysis*

Harvest Date: March 2002

pH: 3.37

Total acidity: 6.8 g/L

Alcohol: 13.5%

*An expression of our rich Italian heritage and passion for the culture, this Maglieri wine brings a unique flavour to our tables interpreted in an Australian style. Celebrate and discover the other Maglieri Italian varieties Nebbiolo and Barbera.*

