
IMPERO

WINE DISTRIBUTORS

SANGIOVESE PUGLIA IGP

GRAN SASSO, RED WINE



APPELLATION

Apulia, Italy

VARIETAL COMPOSITION

Sangiovese

ALCOHOL CONTENT

12.5% vol.

WINEMAKING

The grapes are destemmed and crushed before undergoing an initial two-day cold maceration. Maceration and fermentation followed at 20 -22 ° C for 9-11 days. Between 10-20% of the wine is aged in oak with the remaining aged in stainless steel.

TASTING NOTES

This garnet-red wine offers an intense, lasting bouquet of rich fruit, subtle vinous notes, and a hint of oak. On the palate, it is medium-bodied and beautifully balanced, featuring smooth tannins that make it incredibly approachable and ready to enjoy.

FOOD PAIRING

Perfect when paired with charcuterie board, meatball in tomato sauce grilled meat and chops. Serve at 16-18° C.



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