

# DANZANTE

## 2008 DANZANTE CHIANTI CHIANTI DOCG

### **WINEMAKER'S NOTES**

A rich, purple-flecked ruby precedes an equally emphatic, complex bouquet that releases generous amounts of crisp, aromatic fruit. Dark cherry, dried plum, and wild blackberry are beautifully lifted by floral notes of sweet violets and by spicier nuances of vanilla, cocoa powder, roast espresso bean, and black liquorice. The palate boasts a warm, velvety elegance, while the tannins are already well integrated, contributing to this Chianti's overall fine balance and proportion.

**Varietal blend:** 100% Sangiovese

### **VINEYARDS & GRAPES**

Sangiovese is the main grape component of Chianti, one of Italy's best known wines. Our Sangiovese grapes originate in the hills between the Provinces of Siena and Florence within the renowned Chianti area of Tuscany. This area is known for a warm, sunny growing season with substantial temperature differential between day and night. Such conditions produce flavorful, rich grapes. The vines that produce our Sangiovese grapes are grown in the "traditional Tuscany upturned" system, a variation on the "Guyot" system. The vines are positioned to point south, which contributes to the complete maturation of the fruit. The cultivation of Sangiovese in Tuscany can be traced back through the centuries to ancient Greece and Rome. In fact, the word Sangiovese is derived from the Latin "Sanguis Jovis," or the blood of Jupiter.

### **FERMENTATION AND AGING**

The grapes were harvested upon full maturation during the middle of September. The wine was vinified using an average maceration time of 8 to 10 days. Temperature was controlled (28-29 °C) during the fermentation to encourage the release of attractive tannins and to develop a clear ruby color, while maintaining the rich fruit aromas characteristic of the Sangiovese grape. After fermentation, the wine was kept in stainless steel temperature controlled tanks until May.

**WINE STATS:** 5.4 g/l total acidity, 3.22 ph, 3.5 g/l residual sugar, 12.20% Alcohol

### **SERVING SUGGESTIONS**

Assorted charcuterie, vegetable soups, and filled pastas in meat sauces.