



MICHELINI

— WINES —

A FAMILY WINEMAKING TRADITION
FOR OVER 150 YEARS

Michelini Italian Selection Sangiovese

Sangiovese is the hero of Tuscany and this wine proudly displays all the qualities that make the variety famous. Finely structured and medium bodied; sour cherry, red currant, cola and baked rhubarb are interwoven with well judged oak. Perfect with olives, prosciutto and hard cheeses.



Wine Profile

Vintage: 2021

Colour: Medium intensity dark red.

Aroma: Dark cherry, cola and bay leaf are complemented by a slightly waxy, vanilla oak character.

Palate: Finely structured and medium bodied. Sour cherry, red currant, cola and baked rhubarb are woven around lightly toasted oak.

Production notes: Destemmed and crushed to small open fermenters. Ferments were plunged by hand twice daily and pumped over for aeration mid-ferment to promote colour extraction and to soften tannins.

Ageing potential: 5-7 years.

Maturation: Stored for 9 months in small format oak. 20% new and 80% 1-2 year old barrels.

pH: 3.49 **TA:** 6.4g/L **Alc:** 13.5%