



Sangiovese 2022

100%

Vineyards History

This varietal appears in Mendoza lands thanks to the arrival of our Italian descendants, master winegrowers, who cultivated with their own hands the flagship vine of the Tuscany region (Italy). Today the Sangiovese expresses all its fullness in the area of Ugarteche, Luján de Cuyo. From there we work on a specific plot, where microfermentation was carried out from 5 rows of selected vineyards 365 days prior to the 2022 harvest.

Soil

Sandy loams with gravel of different sizes, and clayey silt. Rich in organic material.

ARGENTINA



MENDOZA

Region:
Ugarteche,
Lujan de Cuyo
800 msnm
Alto rio Mendoza.



Guard potencial: 7 years



Ph:3,81

Analytical data: Total acidity: 6,5 g/l

Ol:14.7 °GL

Vineyards

Type of conduction, high trellis. Furrow irrigation, 21 years old. The area has an ideal microclimate for the clusters to ripen slowly until they reach the necessary sugar concentration.

Winemaking

Manual harvest in boxes of 13 kg, at the end of March. Selection of clusters, destemming and selection of grains. Incubated in 1250 liter ovoid tanks, nutrition and selected yeasts. Controlled alcoholic fermentation, manual devatting and pressing in low pressure cage presses. Ageing: FML in French and Hungarian oak barrels for 12 months.

Stowage

6 months in the basement of the cellar at natural temperature. Before being consumed, it is advisable to decant 20 minutes before drinking it.

Winemaker

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