



CALABRIA

FAMILY WINES

ALTERNATO

20
21 | SANGIOVESE

Italian; Alternato; {translation: Alternate}

An alternate blend of Alternative wine varieties, crafted with integrity by the Calabria Family.



Vineyard & Region: All the fruit for this wine is sourced from a single vineyard in the iconic Barossa Valley.

Variety: Sangiovese

Bouquet: Aromas of wild strawberries and cherries, balanced by slight French oak spice and finishing with hints of soft chocolate.

Palate: Soft fruit characters of maraschino cherry with subtle hints of French oak spice bringing the palate together with slight chewy tannins.

Suggested Cuisine: Classic Tuscan dish; spinach & Ricotta Gnudi (gnocchi) with passata or roasted pork belly polpetta served with polenta.

Winemaking: The parcels are destemmed and crushed, then sent to begin fermentation. The ferment is pumped over to help extract flavour and tannins before being pressed to complete primary fermentation. The wine is then racked off lees into oak for malolactic fermentation. Once complete, the wine is left to mature in a mixture of French oak.

Vintage Season: Rainfall in the early months of the season resulted in very good subsoil moisture setting up healthy vines for the growing season ahead. The rainfall continued leading into the later months of the vintage, perfect for ripening balanced fruit and keeping the vines and canopy healthy and fresh. The mild temperatures throughout the season allowed for ample colour build up, varietal definition and ripe tannin, creating an overall high-quality vintage.

Wine Analysis: Alc/Vol: 14% | TA 6.18 g/L | RS 2 g/L | pH: 3.51

Vegan Friendly: 

Cellaring: A wine to enjoy now or cellar for up to 3 years.

