



Antonio Sanguineti

Nessun Dorma I.G.T.

"As a boy near Siena, Italy, I remember the days when my father, Gianluigi, would share with me the best things in life: the scent of our wine cellar after harvest; an open window drive through the countryside; and beautiful music that always filled our home. One of my favorites was 'Nessun Dorma' from the opera, Turandot. It is powerful, elegant, visceral - the same qualities I desire in my wine. Here, I select Sangiovese, Syrah and Merlot from exceptional sites in Tuscany, promoting aromas of ripe cherry, violets, and dark cocoa."



LOCATION

Toscana, Italia.
12 hectares. 150-450 meters.



SOIL

Clay and sandstone.



ESTATE

Antonio Sanguineti.
(ahn-TOE-nee-oh
sawn-gwee-NAY-tee)



VINE

Spurred Cordon.
4,000-6,200 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Antonio Sanguineti
(with *Perazzeta*).



VINIFICATION

Stainless steel with controlled temperature
for 20 days (Sangiovese). Open vat for
15-20 days (Merlot & Syrah).



VARIETALS

50% Sangiovese,
30% Merlot,
20% Syrah.



BARREL

Stainless steel (Sangiovese). 2nd and
3rd passage open vats (Merlot & Syrah).



RESIDUAL SUGAR

0 grams per liter.



MATURATION

8 months in the barrel.
2 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

2,000 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Spinach and mushroom ravioli
with Parmesan, Chicken Marsala,
and Beef Stroganoff.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

www.svimports.com