

MONTE DEGLI ANGELI SANGIOVESE

2019/\$9.99



DESCRIPTION

While picturesque hillsides, endless coastlines and a favorable climate serve to unify the grape-growing culture of Italy. The apparent never-ending world of indigenous grape varieties gives Italy an unexampled charm and allure for its red wines. From the steep inclines of the Alps to the sprawling, warm, coastal plains of the south, red grape varieties thrive throughout.

The kings of Italy, wines like Barolo and Barbaresco (made of Nebbiolo), and Chianti and Brunello di Montalcino (made of Sangiovese), as well as Amarone (mostly Corvina), play center stage for the most lauded, collected and cellar-worthy reds. Less popular but entirely deserving of as much praise are the wines made from Aglianico, Sagrantino, and Nerello Mascalese.

For those accustomed to drinking New World reds, the south is the place to start. Grapes like Negroamaro or Primitivo from Puglia and Nero d'Avola from Sicily make soft, amicable, full-bodied, fruit-dominant wines. Curious palates should be on the lookout for Cannonau (Grenache), Lagrein, Teroldego, Ruché, Freisa, Cesanese, Schiopettino, Rossese, and Gaglioppo to name a few.

The Neirano cellars belong to the Sperone family, which has been engaged in the wine production for 4 generations. Paolo and Antonio lead the company at the moment, with the help of Antonio's daughter and son: Francesca and Andrea. Tenute Neirano is located in Casalotto di Mombaruzzo, Monferrato. With 30 hectares of owned vineyards, Neirano has always developed the production and sale of a very high quality line of Italian wines, with ex-

treme care in grapes selection, vinification methods, and bottling technology. Today, the Sperone-Neirano group has become one of the major Italian wine producers, as evidenced in the slew of international awards they have received. Monte Degli Angeli is part of their portfolio.

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Italy's most planted wine variety and the pride of the Tuscan regional wine, Chianti. Sangiovese is a sensitive grape that takes on different stylistic expressions based on where it grows. Monte Degli Angeli is made with 100% Sangiovese (san-jo-vay-zay) grapes from vineyards in Puglia, Italy. The wine is picked, macerated, and fermented in traditional methods, at controlled temperatures, and with frequent mixing of skins and must.

Tasting Notes

Nose:

Aromas of bright cherry, roasted tomato, oregano, and espresso.

Palate:

This medium bodied Sangiovese is dry, has ample but integrated tannins, and a lengthy finish. It possesses flavors of cherry, herbs, and coffee with sweet balsamic notes.

Pairing:

The high acidity in this wine makes it versatile with a wide variety of vegetable and spice-driven foods; think tomato, red pepper, and just about anything grilled. Examples: Beef, pasta, lamb, game, and seasoned cheeses.

I.T.G. Puglia, Italy

