



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Sangiovese Terre di Chieti IGT

100% Sangiovese. Garnet red with a fruity nose, featuring strawberry, black cherry and hints of oak; quite intense and persistent; medium-bodied, with firm tannins and good balance, immediate appeal.

“The goal of the winery is to produce wines of excellent value and quality that can be enjoyed by all wine aficionados.”

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**Wine exported to:** USA

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### Most recent awards

**WINE SPECTATOR:** 87

**LUCA MARONI:** 91

**VINOUS:** 88

**JAMES SUCKLING:** 91



## Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	27 °C (80.6 °F)
Length of maceration:	10 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	10-20% in oak and 80-90% in stainless steel
Container size:	225 liters
Container age:	100% second use
Type of oak:	American
Bottling period:	December
Aging before bottling:	2 months
Aging in bottle:	1 month
Closure:	Screwcap



## Vineyard

Organic:	No
Vineyard location:	Near Ortona, Abruzzo

Soil composition:	Clay and limestone
Vine training:	Pergola (Tendone) and Guyot
Altitude:	165-430 (540-1,400 feet) above sea level
Vine density:	1,600-1,800 plant per hectare
Yield:	9-11 tons per hectare
Exposure:	Southeastern
Age of vines:	10-25 years
Time of harvest:	Late September
Total yearly production (in bottles):	380,000 bottles



## Tasting Notes and Food Pairings

Tasting notes:	Garnet red with a fruity nose, featuring strawberry, black cherry and hints of oak; quite intense and persistent; medium-bodied, with firm tannins and good balance, immediate appeal
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with salumi, savory first courses, red meat and cheese.
Aging potential:	5-6 years
Alcohol:	13%
Winemaker:	Rino Santeusanio