



MUSTO WINE GRAPE CO.
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FRESH FROM
ITALY

Fresh Grapes From The Arezzo Region Of Tuscany

SANGIOVESE

Sangiovese is one of the most popular Italian grape varieties and can be found in hundreds of wines including some of the most prestigious Italian wines. In Italy, Sangiovese vines comprise nearly 11% of the total vineyard plantings.

Most do not know that Sangiovese actually has many types. These types exist in two main categories: Sangiovese Grosso (includes Brunello), the most valuable and sought after cultivar and Sangiovese Piccolo, the most common. Known by different names depending upon what part of Italy you are in, there's one thing for certain...Brunello is associated with some of the highest quality wines in Italy and the world. Regardless of the type, Sangiovese is known to produce wines that have nice tannins, decent acidity, and excellent aging potential.

It is a special treat to be able to get Sangiovese direct from the vineyards where it first claimed its fame. Musto Wine Grape Co. is proud to offer you Tuscan Sangiovese from Arezzo.



COLOR & TASTE OF SANGIOVESE

The color is deep ruby red to garnet after aging along the gradient can also take orange hues.

The aromas of Sangiovese are mainly oriented to the red fruit and blacks, among which black cherry, blackberry and plum. Among the floral aromas of violets is the most characteristic following the aroma of roses. Among these is the combination that characterizes mainly Sangiovese, although it is also shared by other grapes, is black cherry and violet. Other fruit flavors that can be perceived in Sangiovese are black currant, strawberry, cherry, raspberry and blueberry.

The Sangiovese is aged mostly in wooden containers, barrels and casks, will therefore also frequent type of spicy aromas, vanilla and licorice of all, as well as flavors empireumatici toast, coffee and chocolate. The intensity of these aromas depends, as always, that the manufacturer makes use of the barrel or barrels.

In wines produced with Sangiovese Grosso grape, such as Brunello di Montalcino and Vino Nobile di Montepulciano, also due to the longer duration of aging before release, the aromas of fruit will be replaced by more mature aromas of preserves, especially marmalade black cherry, plum jam and marmalade dwellings.

In these wines will also be noticeable a distinct hint of vegetation, especially of tobacco, and over time will also noticeable aromas of wild berries, mushrooms and hay. In wines, refined in the bottle, is produced with Sangiovese Piccolo both Sangiovese Grosso, will develop appreciable complex aromas of jam on the side where you can perceive aromas of leather and leather. Sangiovese is also possible to appreciate in balsamic aromas, such as eucalyptus and menthol, herbs such as mint and thyme.



BRUNELLO

This variant of the "noble" of Sangiovese, said, in Tuscany, Sangiovese Grosso or Brunello in Montalcino (SI), Blackthorn Gentile in the Montepulciano (SI) and Sangiovese Lamole at Greve in Chianti (FI). It's a very high standard, has strong features and is able to provide high quality wines, among the best in Italy and the world.

Generally the variety "Sangiovese" has medium leaf, three-lobed or five-lobed, light green, medium cluster, compact, cylindrical-pyramidal; berry medium to large, regularly shaped ovoid, with purplish-black skin color and rich in bloom, not particularly thick, simple flavor.