

Fattoria di Magliano

Sinarra

100 % Sangiovese

Local dialect for “story-telling”, Sinarra tells a story with every sip. The perfect conversation-starter, the label displays the Etruscan alphabet, the basis of any story.

Tasting Notes:

A fruity bouquet with hints of violet fills the nose. On the palate, Sinarra is persistent with intense flavors of red berries and black cherries and a smooth, velvety texture.

Vineyards:

Region: Maremma, Tuscany, Italy
Planting Density: 6,400 vines/hectare
Soil Composition: Rich in skeletal elements
Elevation: 230 meters

Winemaking:

Harvest: Hand-harvested during late September
Fermentation: A 24-hour cold-soak is followed by 15-20 days at 28°C. The wine was left in contact with skins for 15 days with periodic pump-overs, punch-downs, and *delestages*

Aging:

6 months in cement vats followed by 3 months in bottle

Technical Data:

Alcohol: 13.5%
Residual Sugar: 2.1 grams/liter
Acidity: 5.7 grams/liter
Dry Extract: 32.3 grams/liter



OPICI WINES & SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



FACT SHEET