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**Subject:** Sangiovese from around the globe  
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**To:** [tasting@santiamwine.com](mailto:tasting@santiamwine.com)

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Good Evening Wine lovers! Don't let the weather bother you...forget about it, and join us for a taste of this grape Sangiovese! (Read more about it at the bottom of this page!

Our Special: Flat bread Pizza with fresh Italian ingredients your choice. red sauce, Sausage, Pepperoni, Salami, mushrooms, Fresh Mozzarella, Basil and more!

When: Friday, March 10th

Time: 4-8 PM

Cost: Full pour \$28 Half pour: \$16

The Wines:

**2011 Caparzo Brunello di Montalcino \$40**

The 2011 Brunello di Montalcino is a terrific wine for the year. Sweet red cherry, plum, tobacco, mint, sweet spices and orange peel are all front and center. This is a gorgeous 2011 Brunello that represents everything the vintage can be; open-knit, accessible and polished. I don't expect the 2011 will be a long-term ager, but it is exceptionally beautiful and delicious today. **94 Points Vinous**

**2013 Siro Pacenti Rosso di Montalcino Tuscany \$35**

100% Sangiovese from vineyards between 15 and 25 years old  
Showing a slightly more evolved style and a pinch of extra complexity, the 2013 Rosso di Montalcino is a standout wine for its category. Giancarlo Pacenti has done a terrific job with this Rosso. It shows dark fruit intensity with background tones of spice and leather. There is also a pretty mineral note that distinguishes this food-friendly Tuscan wine. Like the 2014 vintage, this wine drinks like more than a base red. Its taste profile puts it somewhere between a Rosso and a Brunello on the Montalcino spectrum. **90 Points Wine Advocate**

**2014 Terra d'Oro Sangiovese Plymouth, CA \$17**

The Terra d'Oro Sangiovese is a beautiful wine with elegant and inviting aromas of sweet rosewater, exotic spices and subtle hints of raspberries. Rich flavors of candied cherry, red currant tea, allspice and white pepper coat the mouth and its complex tannic structure make for a round finish. The Sangiovese is light-bodied and offers bright acidity, making it the perfect food-friendly wine. For a zesty pairing, serve with marinated lamb kebobs.

**2014 Remy Sangiovese Red Mountain, WA \$36**

100% Sangiovese from Kiona Vineyard in the Red Mountain AVA in eastern Washington. In barrel for 14 months. Shows dusty cherry fruit and soft tannins. Great acid balances the ripe fruit and leads to a silky smooth finish. It's like a trip to Italy in the glass 14.3% Alcohol

### **2014 Casa Smith Sangiovese Wahluke Slope Washington \$17.50**

“An inaugural release, this wine displays aromas of red and blue fruit, herbs and spice.

The tart red and blue-fruit flavors show irresistible charm, like drinking a bowl of fruit. It

doesn't seem entirely varietal but it's 100% delicious.” **92 Points, Wine Enthusiast**

### **2012 Golan Heights “Gilgel” Sangiovese, Israel \$17 FYI this wine is Kosher wine! Come in for a glass now until Easter!**

Deep garnet to the eye, this wine offers fragrances of black cherry, cranberry and espresso. A net of soft tannins plays host to flavors of strawberry, cherry, white chocolate and Thai basil. The finish is a balancing act between smooth and bright sensations on the palate. **90 Points Wine Spectator**

### **About Sangiovese:**

Sangiovese (or Nielluccio in Corsica), a dark-berried vine, is the most widely planted grape variety in Italy. Virtually synonymous with the red wines of [Tuscany](#), and all the romanticism that goes with the territory, Sangiovese is the core constituent in some of the great names in Italian wine. Italy's love affair with Sangiovese – and indeed the world's – is generations old, though recent grapevine research suggests the variety is not as ancient as once thought. At the dawn of the 21st Century, Sangiovese equated to roughly one in every 10 vines on the Italian peninsula. The quality of Sangiovese wine can be notoriously variable but, in the 1980s, drastically improved winemaking techniques saw a significant shift toward more quality-oriented releases. Sangiovese has numerous clones and is consequently known by many synonyms in its native Italy.

Good-quality Sangiovese is prized for its high acid, firm tannins and balanced nature. Savory flavors of dark cherries and black stonefruit are characteristic, and may be backed by secondary notes of tomato leaf and dried herbs. The use of oak has become more popular and this coaxes richer flavors from the grapes, tending toward plum and wild raspberry.

In Tuscany, Sangiovese is the sole grape variety permitted in the prestigious Brunello di Montalcino DOCG and provides the backbone to Vino Nobile di Montepulciano and the popular wines of Chianti. One of Sangiovese's more modern incarnations is in the so-called "Super Tuscans", which are made under the Toscana IGT category. These wines allow winemakers more freedom to blend indigenous Italian grapes (principally Sangiovese) with Cabernet Sauvignon, Cabernet Franc, and Merlot.

Outside Tuscany, Sangiovese is widely planted in Lazio, Umbria, Marche and of course Corsica. In Corsica, the variety is known as Nielluccio and has a distinctive maquis characteristic, which distinguishes it somewhat from other Sangiovese. (Maquis is the shrubland that covers the island and includes shrubs such as sage, juniper, heath trees, oak and myrtle.) Worldwide, it has traveled to California and Australia, where its high acidity is an asset in the hot climate.

All clones of Sangiovese are relatively slow ripening, which results in an extended growing season and richer, stronger and longer-lived wines than those made from

early-ripening varieties. When the vines are encouraged to produce higher yields, the wine's naturally high acidity is accentuated and its characteristic color noticeably diluted. Further difficulties are experienced because of the grape's thin skin, which makes it susceptible to rot in damp conditions.

Synonyms include: Nielluccio, Sangiovetto, Sangiovese Grosso, Sangiovese Piccolo, Brunello, Prugnolo Gentile, Morellino.

Sangiovese pairs with a wide range of foods because of its medium weighted body and savory character. Use Sangiovese's savory as a congruent flavor with herbs and tomatoes. This technique will actually bring out more fruity flavors in the wine. A Sangiovese with high tannins will work perfectly with rich roasted meat, cured sausages and hard cheeses.

### **That's Amore!**

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