

MITOLO

2019 CINQUECENTO SANGIOVESE

TASTING NOTES



WHAT'S IN A NAME?

Cinquecento means five hundred. Our Sangiovese comes from a single five hundred metre long row at the Lopresti family vineyards. This very long row celebrates family, food, wine and love.

STYLE

Our Cinquecento is medium bodied with new world vibrancy. Juicy red fruits, spice and lively acidity. A decidedly silky Sangiovese. Sangiovese originally hails from Tuscany in central Italy where it is used to make some of the world's most revered wines. We carefully harvest the Sangiovese grapes by hand during the evening, then leave them to cool naturally as the temperature drops overnight at our winery.

VINEYARD

The fruit for this Sangiovese comes from a single five hundred metre long row at the Lopresti family vineyards in the Southern end of McLaren Vale. Our vineyard, which is about 3.5km east of Port Willunga at the southern end of McLaren Vale, offers the ideal Mediterranean climate to grow Sangiovese grapes befitting of our Italian roots.

VINIFICATION

Crushed, destemmed and fermented in 2 tonne open fermenters for 10 days. Post fermentation macerated for two weeks before being pressed into second and third use French oak hogsheads for natural Malolactic fermentation. Matured in French hogshead oak for 6 months to maintain it's freshness.

REGION

McLaren Vale

VARIETY

100% Sangiovese

HARVEST DATE

February 2019

BOTTLING DATE

7th October 2019

CLOSURE

Stelvin

COLOUR

Translucent ruby with purple highlights.

NOSE

A vibrant bouquet dominated by primary aromas of cherry cola and satsuma plum. Subtle spice from seasoned oak rounds out the aromatic profile.

PALATE

Opulent flavours of cherry, strawberry and dried spice flood the palate. It is medium bodied with tart cranberry acidity and youthful tannins. Fresh, pretty and silky on the finish.

CELLARING

5-7 years

MATURATION

Aged in 100% old French Oak for 6 months.

FOOD MATCH

Wood oven heritage pork Salsiccia sausage with a side of raw, preserved and fire roasted Pomodorini salad.

ALCOHOL (Alc/Vol) 14.5%

RS g/L

pH 3.49

TA 7.3g/L

RRP \$39.00