

**ETRURIAN**

# LA GITA

~ FAMILY WINE ~

Produced by: Zerella Wines  
www.zerellawines.com.au

**Variety:** Sangiovese

**Vintage:** 2014

**Tasting Notes:**

A complex savoury led aromatic profile which is underpinned by fresh red cherry and spice influences. The palate is full and rounded, textured and long displaying the hallmark structure and tannin profile expected from this variety.

**Vineyard Information:**

The premium Sangiovese fruit was sourced from a local vineyard at Sellicks Hill which is situated at an altitude of just 44 metres above sea level. The vines are approximately 16 years old and well matured for producing low yielding and concentrated fruit.

**Winemaking Notes:**

Hand-picked and 100% destemmed, no whole bunch included, cold soaked at 8C for 10 days before being allowed to warm naturally to begin fermentation. A long slow fermentation with over 20 days on skins before being pressed off to oak barrels, 40% new French. The wine was matured on press lees for 20 months before being racked off to a blend of 100% Sangiovese. The wine was then bottled without any finings or filtration.

**Alcohol:** 14.5%

**Production:** 500 six packs

**Awards:**

92 Points - 2020 Halliday Wine Companion  
Blue Gold Award - 2018 Sydney International Wine Competition  
Bronze Medal - 2018 Decanter Wine Awards

