

ETRURIAN

# LA GITA

FAMILY WINE

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

**Variety:** Sangiovese

**Vintage:** 2016

**Tasting Notes:**

A complex and savoury aromatic profile is underpinned by dark cherry, spice and earthy/leathery influences. The palate is full and rounded, textured and long with well integrated oak, displaying the hallmark structure and tannin profile expected from this variety.

**Vineyard Information:**

The premium Sangiovese fruit was sourced from the Seaview sub-region of McLaren Vale. The vines are approximately 20 years old and grown on 'hungry ground', ideal for producing low yielding and concentrated Sangiovese fruit.

**Winemaking Notes:**

Hand-picked and 100% destemmed, without whole bunches included, cold soaked at 8C for 10 days before being allowed to warm naturally to begin fermentation. A long slow fermentation followed with over 20 days on skins before being pressed off to oak barrels of which 40% were 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:** 334 six packs

**Awards:**

93 Points - 2022 Halliday Wine Companion  
Bronze - 2022 Royal Adelaide Wine Show

