



2007 Sagrantino

Background

Sagrantino is the most recent addition to Coriole's range of Italian varietals. Originating from the Umbria region in central Italy, Sagrantino is primarily grown in the town of Montefalco where historically it was made into a sweet wine. It's regarded as being one of the most tannic varieties in the world.

Tasting Notes

An attractive, distinctive nose of freshly roasted chestnuts, blueberry, spearmint and violets.

The palate is typically Italian - medium bodied in weight but packing a punch. Initially soft and round the wine then displays more weight and power with bright berry fruit and liquorish. The tannin is fine, powerful and persistent. The length is substantial.

Very much a food wine that will drink well for many years to come.

Technical Notes

Bottling Date: 14/12/2009

Sizes: 750ml

Region (GI): 100% McLaren Vale

Varietal Composition: 100% Sagrantino

Alcohol: 14% alc/Vol

Total Acidity: 5.7

pH: 3.75

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