IL GECO

Sangiovese 2022

Style: Dry Red

Winemaker Notes:

Sangiovese is the most planted black grape variety in Italy, used to produce various styles of single varietal red wines and blends.

Sourced from poor sandy soils, yielding concentrated berries. A minimalist approach to winemaking with natural fermentation and light punch downs for soft extraction. Post-fermentation maceration was followed by a light pressing and 12-month maturation in large 500L Old French Oak Barrels. A bright and vibrant red with the ability to develop further complexity over time, a pure expression of its terroir and the hands guiding it.

No fining, only light filtration. Harmless natural wine crystals may occur.

Tasting Notes:

Colour: Pale Ruby

Flavour and Aroma Profile: Freshly picked cherries, strawberries, raspberries, and red plum are well complimented by a savoury Parma like salinity and roasted cherry tomatoes. A bright and vibrant wine with soft textured powdery tannins.

Soil: Weathered Granite (Sandy) **Wine of Origin:** Simonsberg-Paarl

Bottles Produced: 1200

Technical Analysis

PH: 3.52
TA: 5.5
RS: 3.3
ALC: 13.00
BOTTLING DATE; 23-05-2023

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