



## SFUSO Sangiovese Toscana 2016, 1L

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REGION	I.G.T. Sangiovese Toscana
GRAPES	90% Sangiovese, 10% Merlot
VITICULTURE	Sustainable farming. Cordon and Guyot vine training.
VINICULTURE	Manual harvest. Fermentation in stainless steel tanks. 2000 cases produced in 2015.
SOIL	Calcareous clay
ALCOHOL	13.5%

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**“SFUSO”** is Italian meaning “loose wine,” as in unpackaged or bulk. More properly defined: bulk wine, wine from the cask (the barrel or container where wine is fermented, matured, stored or shipped). So, this is slightly different because we sprung for the bottle. Beyond that, this is straight from the spigot... the concept here is good wine that is affordable and as approachable as what locals drink on a daily basis.

**Sangiovese** has shown itself to be adaptable to many different types of vineyard soils but seems to thrive in soils with a high concentration of limestone, having the potential to produce elegant wines with forceful aromas.

The grape requires a long growing season, as it buds early and is slow to ripen. It requires sufficient warmth to ripen fully, but too much warmth could cause its flavors to become diluted. Harvests in Italy have traditionally begun after September 29, with modern harvest often taking place in mid-late October depending on the vintage. A longer growing season gives the grapes time to develop richness and potential body. However, in cool vintages this can result in the grapes having high levels of acidity and harsh, unripened tannins. In regions (like some areas of Tuscany) that are prone to rainfall in October, there is a risk for rot due to the Sangiovese grape's thin skin.

Soils with low fertility are ideal and help control some of the vigor of the vine. Planting vines in high densities in order to curb vigor may have the adverse effect of increasing foliage and limiting the amount of direct sunlight that can reach the ripening grapes. Every year, Enologist Dario Patenti and the winemaking team behind SFUSO search for the best bulk wines across Tuscany, always looking for good quality at a reasonable price. Our 2015 SFUSO blend is made of Sangiovese (90%) and Merlot (10%) and it shows roundness, freshness and a medium body with nice strawberry, cherry and leather aromas. As usual, we limit sulphur additions to the bottling moment and try maintaining our wine more natural and untouched as possible

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