



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Sangiovese, Amanti

| | |
|--------------|---------|
| Price | £10.19 |
| Code | AMAN020 |

A soft, fruity Sangiovese, made from ripe grapes grown in the Emilia Romagna region in Italy.

Tasting Notes:

Deep intense red. Intense bouquet with flowers notes, vinous. On the palate it is well balanced, full and round with velvety tannins.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
|--------------------------|---|
| Vinification | The harvested and destemmed grapes have been vinified with 7-8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25-27° C. |
| ABV | 12% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Italy |
| Region | Emilia-Romagna |
| Type | Red Wine |
| Grapes | Sangiovese |
| Genres | Vegan, Vegetarian |
| Vintage | 2024 |
| Body | Soft, fruity and smooth |
| Producer | Amanti del Vino |
| Producer Overview | The Amanti del Vino wines are sourced and blended by Englishman Robin Woodhouse who has been based in Italy for many years. |
| Closure Type | Screw Cap |
| Food Matches | Excellent with roasted meats |