# Sangiovese Meridia 2021



## Region

Emilia Romagna is a large region in northern Italy with more than 55,000ha under vine. It is one of the oldest of Italy's wine growing regions with evidence of winemaking that dates back as far as the 7th century BC. In the west the rolling hills and Apennine peaks give way to the lower-lying plains east of Parma, Modena and Bologna, and beyond that the coastal plains of the Ferrara province, where a notable portion of the land lies just below sea level. The river Po flows west to east across all these features, marking the region's northern border and linking the Apennines to the Adriatic Sea.

#### Producer

The company was born as a retailer in 1928 in the Veneto region for sales of wines in casks and demi-johns to restaurants and small retailers. The company is now run by the third generation and from their roots in Veneto they now have a portfolio of wines produced in some of Italy's finest regions. Botter pride themselves on their focus of sustainability, going beyond reducing emissions, production of waste and non-renewable energy usage and taking a responsible approach for the whole production chain.

### **Tasting Notes**

Sangiovese is a black Italian grape variety and it the main grape used in some of Italy's most expensive and presigious wines. This wine is medium bodied, with typical red cherry, redcurrant and spice aromas. The palate is soft, fruity with good ripe red fruit flavours and an orange zest finish. An easy drinking red with soft tannins.

#### Food

Ideal as a partner to game, spicy sausages and cheese.

Country	Italy
Region	Emilia Romagna
Grape(s)	Sangiovese (100%)
Туре	Red
Style	Light
Oaked Style	Unoaked

No

Dry/Sweet Style	Not applicable	
Alcohol Content	12%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk: Egg:	No No
Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes



**Body Style** 

Sustainable

**Technical Information** 

Richmond House, 1 The Links Popham Close, Hanworth, Middlesex, TW13 6JE

Medium bodied

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