



# 2021 SANGIOBI

BIANCO TOSCANA IGT \* MONTALCINO \* TUSCANY, ITALY



The Capanna farm, owned by the Cencioni family since 1957, is situated in the Montosoli area, to the north of Montalcino. It was founded by Giuseppe Cencioni and, with help of his sons Benito and Franco, it became one of the first farms established in the modern period of Brunello. They started bottling their own wines in the 1960's and after Brunello di Montalcino was granted DOC status in 1966, Giuseppe became one of the 25 founders of the Consorzio del Vino Brunello di Montalcino.

SanGioBi was the first white wine from Sangiovese in Montalcino.

## VITICULTURE/VINIFICATION

SanGioBi comes from 15 year old vines that have a South/ South East orientation in eocene, extremely rich soil in marine sediments, this is where the minerality arises from. Harvest started late September through the first week of October. Bigger grapes are targeted for picking, they were ideal to better remove skins after pressing. After fermentation in stainless steel, wine is aged for 6 months in new Slavonian oak barrels.

## TASTING NOTES

Great fresh green apple with hints of white flowers and wet salt. The mouth is bright and crispy. Extremely minerally, the freshness brought in by the acidity perfectly balance the alcohol. It ends in a super pleasant-citrusy finish.

## TECHNICAL INFORMATION

VARIETALS:	100% Sangiovese
ALC:	13.5%
RS:	>2 g/L

