

Godot Sangiovese



Appellation	IGT Umbria
Grape varieties	100% Sangiovese
Vintage	2020
Area of production	Castiglione del Lago, Perugia
Type of soil	Clay, Sand, Silt
Average vine age	30 years
Vines per hectare	3150
Yield per hectare (Kg/ha)	5800
Altitude	300 masl
Certifications	Organic Bioagricert
Winemaking	The grapes are hand harvested in small crates and taken to the winery where they go through a crusher-destemmer. After maceration and fermentation the grape skins are pressed in a mechanical press
Fermentation and Maceration	15-20 days at 20-27 °C in steel vats
Malolactic Fermentation	Yes
Ageing	12 months in steel vats and afterwards 12 months in French barrels of Slavonian oak, medium toasting, second/third-use. Around 12 months in the bottle
Yeast	Certified organic French yeasts
Enologists	Jean Natoli and Guido Beltrami
Agronomist	Gwenael Thomas
Alcohol	15%
Residual Sugar	< 1 g/l
Acidity (g/l)	2,93
Ph	3,81
Total SO2	52
Number of bottles	2902 0,75 lt bottles and 125 1,5 lt bottles
Bottle type	Bordelaise
Stopper	Cork
Tasting notes	
Colour	Deep garnet
Aroma	Intense and ambitious in the nose
Flavour	The palate is broad, complex and perfectly balanced
Food pairing	Red meats, roasts, elaborate dishes