



CANTO

SANGIOVESE LAGREIN | FLEURIEU | 2018



As a song is created from the blend of notes, rhythm and love. Our Canto is our favourite blend of grapes to create the perfect melody to kick back on a Sunday with Nona's favourite pasta and relax with family and friends, it's impressively awesome. Go on give it a try. Cin Cin!

The Sangiovese is fermented in 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malolactic fermentation before being pressed off. It is then transferred to well-seasoned puncheons and aged for up to 12 months prior to bottling with minimal filtration. This results in a melange with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Light-bright purple red. Peppercorn spice and hints of cedar with warm aromas of plums and red cherries. An elegant nose driven by the fruit. Rich, juicy and brambly red fruits on entry. Some fresh cedar and dried spice character. Lush Morello cherry and red plums middle palate, with a hint of raisins, all tempered with some light trademark Sangiovese savoury tannin. A medium bodied fruity finish with peppery overtones that taper out in the mouth with persistent long-grained fruit tannin. Malt, cedar and intense cherry... minutes later, the flavour still lingers.

This wine will drink great now, especially with anything off the chargrill or out of a wood oven, it should cellar as well as previous vintages

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Sangiovese is all about savoury flavours and structure, whilst Lagrein brings curious dark flavours to the table. **Black Cherry** and a hint of **Cedar**. A plush, almost silky feel with **Malt** and a sweet n savoury twist to finish.

"The wine of Love is music, and the feast of Love is song... that great, rich Vine"

- James Thomson (Bysshe Vanolis)

Vital Statistics

Varietal Blend: 55% Sangiovese 45%Lagrein

GI: Fleurieu

Alcohol by Volume: 13.5%

TA: 6.94 g/L

pH: 3.41

Glucose/Fructose: 0.38 g/L

750mL: 9330391000043

Dozen: 19330391000432

Ingredients

Grapes and sulphur dioxide. Other ingredients used in the winemaking process:

- Cultivated yeast.
- Yeast nutrients.
- Clarified using milk products

French and American oak barrels (new and seasoned).

At the time of bottling this wine contained

- 171 ppm Total SO₂
- 29 ppm Free SO₂

