

DI MAJO NORANTE



PRODUCER PROFILE

Estate owned by: Alessio Di Majo Norante
Winemaker: Riccardo Cotarella
Total acreage under vine: 213
Estate founded: 1968
Winery production: 360,000 Bottles
Region: Molise
Country: Italy

Di Majo Norante Sangiovese 2011

WINE DESCRIPTION

Made from 100% Sangiovese grown in the Ramitello and Martarosa vineyards and hand-harvested in October, this wine is aged in stainless steel and large oak barrels for six months to achieve greater smoothness and softness while preserving the supple fruit-forward characteristics of Sangiovese.

TASTING NOTES

Bright red in color, aromas of violets and red berries complement undertones of leather and anise. On the palate, this wine is dry and mellow with smooth tannins that make for a crowd-pleasing, easy-to-drink red wine.

FOOD PAIRING

Pair this wine with hamburgers, Bolognese sauces, lasagna, and even paella valenciana.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Terre degli Osci IGT
Vineyard name:	The Martarosa and Ramitello vineyards
Vineyard size:	63
Soil composition:	Calcareous Clay-Loam
Training method:	Espalier
Elevation:	330 feet
Vines/acre:	1,800
Yield/acre:	6.0-7.2 tons
Exposure:	Southeastern / Southwestern
Year vineyard planted:	1968
Harvest time:	October
First vintage of this wine:	1972
Bottles produced of this wine:	360,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	72 °F
Maceration technique:	Punchdown
Length of maceration:	10-15 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks and Tonneaux
Size of aging container:	500 L (Tonneaux)
Age of aging container:	Two years (Tonneaux)
Type of oak:	French
Length of aging before bottling:	6 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.7
Residual sugar:	1.9 g/L
Acidity:	5.2 g/L
Dry extract:	31.5 g/L