

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 2010

WINE DESCRIPTION

Made from 100% Sangiovese grown in the Ramitello and Martarosa zones of production and hand-harvested in October. The wine is aged in stainless steel and large oak barrels for six months in order to achieve greater smoothness and softness while preserving the supple fruity flavors of Sangiovese.

TASTING NOTES

This Sangiovese exhibits fresh aromas of woodland berries, violets, tea leaves and sweet spice. Deliciously smooth, plush and juicy on the palate with loads of ripe fruit.

FOOD PAIRING

Di Majo Sangiovese is recommended with brick-oven pizzas, chorizo and granular cheeses such as Parmigiano-Reggiano or aged Gouda.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Terre degli Osci IGT
Vineyard name:	The Ramitello and Martarosa areas
Vineyard size:	63
Soil composition:	Calcareous
Training method:	Trellis
Elevation:	165-330 feet
Vines/acre:	1760
Yield/acre:	6-7.2 tons
Exposure:	Southwestern
Year vineyard planted:	1972-1989
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:	Punch downs
Length of maceration:	10-15 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks and barrels
Size of aging container:	500 L
Age of aging container:	Second passage
Type of oak:	French oak
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