



## "SANGIOVESE" DOULOUFAKIS 2016

Red Dry Wine  
Table Wine

### GRAPE VARIETY

The winemaker draws his inspiration for this blend - consisting of Sangiovese (70%) and Cabernet Sauvignon (30%) - from Italy, where he studied Enology. The sun and the warmth of the Mediterranean climate not only offer maturity and volume to this wine, but also give it a Cretan twist and character.

### VINEYARD

In the area of Dafnes, near Heraklion (Crete), at 350 meters above sea level.

### VINIFICATION

Classic red vinification in stainless steel tanks. The fermentation takes place at 24°C to 28°C.

### MATURATION

The wine matures in French oak barrels for twelve months. We use new, second and third use barrels.

### AGEING POTENTIAL

This wine is capable of ageing for up to ten years.

### TASTING

Mild spicy notes, enhanced by subtle nuances such as of tobacco, cherry, dark chocolate and Cretan herbs. Dense structure with velvet tannins. A complex black-fruit-dominated palate and long aftertaste.

### SERVING WITH FOOD

Should be served at about 18°C and is best enjoyed with red meat, game, rich sauce or hard yellow cheese. It is versatile, with many different interpretations that open up numerous opportunities for pairings. Enjoy it with a classic pasta Bolognese, roasted pork belly, sausages on grill or barbeque, drink it even with a simple pizza.

Red wine that was released in 2002 as "Douloufakis Sangiovese".



750 ml

ALCOHOL 13.75% vol  
RES. SUGARS 2.9 gr/lit  
TOT. ACIDITY 6.1 gr/lit  
TOT. SULFUR 106 mg/lit  
pH 3.51

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