



DONO  
 SANGIOVESE MAREMMA TOSCANA DOP  
 THE WHOLE FORCE OF SANGIOVESE

#### AVERAGE CHEMICAL ANALYSIS\*

Alcohol  
14 %

Residual sugar  
1 g/l

Total acidity  
5 g/l

Extract  
31,5 g/l

Recommended serving  
temperature  
16-18 °C

Ageing potential  
10 years and more



**Grape varieties** Sangiovese

**Cultivation area** Tuscany, just a few kilometers from the sea, on the hills of Fonteblanda, near the town of Grosseto.

**Vineyard** The Podere Maremmello, heart of the Tenuta Serpaia, extends over a hilly landscape gently caressed by the sea breeze. Characteristic of the Dono vineyard is the mix of a warming south and a cooling north exposure with soils of sand, clay and limestone. This combination gives the grapes produced here an elegant freshness, aromatic complexity and structure.

**Yield per hectare** 20 hl

**Harvest** After a green harvest, only suitable grapes on the shady side of the vineyard are selected by hand at low temperatures.

**Vinification** Cool maceration to enhance the fresh, fruity and floral aromas of the grapes used. Following the malolactic fermentation, the wines spend about 12 months in large barrels and partly in lightly toasted French barriques. This is followed by bottling and aging for another 24 months.

**Characteristics** The ruby red wine shows aromas of cherry and currants in the complex bouquet, as well as fine spicy hints of white pepper and dried roses. On the palate it presents itself fresh with invigorating acidity, complex fruit and a soft harmoniously integrated tannin structure. A wine with a very elegant presence and long lasting finish.

**Food pairing** In the decanter, the wine harmonizes perfectly with regional game dishes, vegetable couscous, grilled meats and matured cheeses.

**Origin of the name** For Endrizzi, the opportunity to settle down in Tuscany was a challenge and a gift: a „Dono“. Hence the desire to give this name to this elegant and high-quality Sangiovese.



\*The information may vary according to the vintage