

# Sangiovese Umbria IGP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
SELSAN	Cantine Andreas Mazzei	Italy	Umbria
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sangiovese	13%	No	Screwcap



## *Background*

Cantine Mazzei is a family-run winemaking and bottling business based to the north of Milan that was originally started by Roberto Mazzei, back in 1981, and today is run by his son, Andreas.

They specialise in wines from central and southern Italy and over the years have built strong relationships with different growers in these regions.

## *Winemaking*

Vineyards are located in the area of Bastia Umbra (Perugia). Grapes are vinified in stainless steel tanks to retain the true aromas and characteristics of the harvest. Controlled temperature of 25°C for 10 days before ageing for 8-12 months in steel tanks.

## *Tasting & Pairing*

Bright appearance with blackberry, plum and red cherry aromas following through on the palate with hints of vanilla. Smooth tannins and a good finish.

Would suit pan fried veal or red meat dishes, but also earthy vegetarian stews or pasta with aubergine and mushroom.

## *Sustainability & Extra Information*

n/a