



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  
18 °

Ageing potential  
10 years and more



**Varietal profile** Sangiovese

**Cultivation area** Tuscany region, on the hills of Fonteblanda, near the city of Grosseto.

**Vineyard** At the heart of the Serpaia estate, the Maremmello manor straddles the soft hillsides exposed to the sea breeze. The vineyard is characterized by moderately deep soil rich in clay and arenaceous rock, which - thanks to trace elements in large numbers - positively influences the richness and complexity of both the aromas and the structure of the wine produced here.

**Yield per hectare** 60 hl

**Picking** The grapes were handpicked and carefully selected in the vineyard.

**Production** For this wine we choose a long fermentation period on the skins, in order to free the sought-after mild tannins. Ca. one year of ripening in lightly toasted barriques and some months in big oak barrels. Final bottle aging until the perfect ripeness is reached.

**Description** The intensively ruby-red wine has a complex bouquet with aromas of cherries and red currants as well as a delicate earthiness with flowery hints. It has a densely fruity mouthfeel with harmoniously bound tannins, which impart a pleasant softness. A wine with a strong but very elegant presence and a long finish.

**Food recommendations** Venison, grilled meat and tangy cheese.

**Origin of the Name** The Endrici family sees the acquisition of Serpaia di Endrizzi as a challenge and as a gift: a "Dono". They therefore chose this name for this strong and elegant Sangiovese.



\*The information may vary according to the vintage