



VALDARNO DI SOPRA DOC SANGIOVESE "Vigna delle Farfalle"

JUBILUS 2022

AN ELEGANT AND AUTHENTIC WINE, REVEALING THE TYPICAL CHARACTER OF SANGIOVESE

GRAPE VARIETY

100% Sangiovese.

ORGANIC WINE

Certified organic wine.

GRAPE ORIGIN

Vigna delle Farfalle, rows 25-54.

Spur-pruned cordon/Guyot training system, with 2.20 x 0.8 m vine spacing and North-South row orientation.

Medium-textured, siliceous soils with good drainage.

HARVEST

Hand-harvested in small perforated crates during the last ten days of September.

WINEMAKING

Once brought to our cellar, the grapes are destemmed and very gently crushed without breaking the berries.

Fermentation takes place exclusively with indigenous yeasts in masonry tanks filled to no more than 50%, where the must remains in maceration for 15 days.

After an extremely gentle pressing at no more than 1 bar using a pneumatic press with a central membrane, the wine rests for a period in masonry tanks, then ages for 9 months in barriques/tonneaux before being blended in stainless steel prior to bottling.

TASTING NOTES

On first approach, Jubilus reveals an enveloping and complex bouquet. Ripe red fruit emerges, particularly cherry and plum, together with floral notes of violet, giving the nose a sensation of sweetness with nuances reminiscent of delicate earthy notes.

As the wine opens up, hints of spice, vanilla and tobacco emerge. On the palate it is full-bodied and harmonious, with soft tannins and pleasant freshness.

It has good persistence and a fruity aftertaste. It is an expression of the elegance of Sangiovese and Tuscan tradition.

AGEING POTENTIAL

It can be enjoyed immediately, but has an ageing potential of at least 10-15 years, during which it will develop further complexity and structure.

RECOMMENDED SERVING TEMPERATURE

18-20 °C

ALCOHOL CONTENT

13.50% vol.

FOOD PAIRINGS

Jubilus is an elegant, precise and deep pure Sangiovese, with mature tannins, good structure and a natural balance between freshness and roundness.

Notes of cherry, plum, violet, earth and spices, together with restrained oak, make it a good match for structured dishes that are not excessively rich.