



"SANGIOVESE" DOULOUFAKIS 2015

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 heat 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 metres 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 in taste calling to your mind the scent 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.

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



750 ml

ALCOHOL 14.13% vol
RES. SUGARS 3.6 gr/lt
TOT. ACIDITY 5.4 gr/lt
TOT. SULFUR 77 mg/lt
pH 3.75

