

ANTICA ENOTRIA SANGIOVESE

Vintage: 2005
Appellation: Puglia IGT, Italy
Varietal: 100% Sangiovese
Winemaker: The Di Tuccio Family: Raffaele (father), Luigi (son), Antonia (mother)
Certificate: Grapes and facilities have been certified by USDA Accredited ICEA—
Istituto per la Certificazione Etica ed Ambientale (Italy) and are compliant with
the National Organic Program (NOP) of
the U.S. Department of Agriculture.



Notes: This un-oaked red is the perfect food red. Firm and structured mouth-
feel. The bouquet is rich with floral, spice and berry scents. On the
palate, juicy black cherry and berry flavors emerge with nuances of
baked earth, violet, herbs and cinnamon. Focused finish. Pairing
suggestions: flatbread with goat cheese, tofu lasagna, grilled hanger
steak with gorgonzola and olive oil.

History: The Azienda Agrobiologica Antica Enotria is located in the province of
Foggia, just a few kilometers from the Gulf of Manfredonia, near the
salt works of Margherita di Savoia, in Posta Uccello. On these lands, the
family grows indigenous grapes such as Nero di Troia, Aglianico,
Montepulciano, Falanghina, and Sangiovese. They train our vines to
grow in the “Pugliese trellis” and “espalier” methods, implementing
the organic farming system. All wines are 100% estate bottled and
“bottled by the winemaker” to guarantee their origin. From Luigi, “The
grapes you grow become insatiable, but you understand why. Its fruits
are now even more precious and the wine is full, like all humble
things.”



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