



WOLLERSHEIM WINERY

Prairie du Sac, Wisconsin

Sangiovese

DRY RED WINE

Named after the grape with which the wine is made, Sangiovese is a medium-bodied dry red wine with deep, rich, luscious, black cherry-like flavors. Aged in stainless steel to retain its youth and fruit.

This wine is among a new trend of grapey ready-to-drink red wines. The deep flavors of the wine pairs with grilled foods and the screwcap closure will make it handy to take on a picnic and leave the corkscrew at home.

- ❖ **Grape:** 100% Sangiovese, custom-grown in Washington state
- ❖ **Production Method:** Uncrushed and destemmed, whole berry fermentation
- ❖ **Aging:** unoaked, no barrel-aging; bottled early spring
- ❖ **Sweetness:** dry
- ❖ **Alcohol:** 13%
- ❖ **Serving Temperature:** 50° - 55°
- ❖ **Ageability:** 2 to 3 years
- ❖ **History:** started making Sangiovese in 2005
- ❖ **Additional information:** visit our website at www.wollersheim.com.

The Wollersheim Winery sits on a scenic hillside overlooking the Wisconsin River, just across from Prairie du Sac, Wisconsin. This national historic site was selected by European vintners over 150 years ago and is one of America's oldest winery properties. Established as the Wollersheim Winery in 1972, today the vineyards are comprised of 27 acres of French-American and American hybrid grapes. This regional winery has received numerous Double Gold awards for its premium grape wines and has gained recognition as being one of the leading wineries in the Midwest.
