

Sangiovese Appassimento Romagna DOC Austo Terre Cevico

TAN & NS

WINE IMPORTERS



Story of the wine:

Austo embodies Terre Cevico's core values of uniqueness, elegance, quality, and craftsmanship. This project showcases Terre Cevico's winemaking excellence in a truly distinctive bottle design. The bottle reflects prestigious elegance and refined Italian craftsmanship, inspired by the gentle curves of the surrounding landscape and vineyard rows. The two lines embracing the bottle symbolize dynamism, elegance, and authority, leading to the name Austo—derived from "Austero," highlighting austerity, dignity, and uniqueness. The Austo symbol, a laurel, references Italian classicism, historically used in Ancient Rome as a symbol of victory and later as an emblem of wisdom in the Middle Ages. This connection resonates with Italy's great poets, including Petrarch, Boccaccio, and Dante Alighieri.

Varietals:

100% Sangiovese

Area:

Emilia Romagna, Italy

Method of Production:

The Sangiovese Passito is crafted from carefully sorted grapes laid on small cages to dry for at least 7 weeks, concentrating the sugars and flavors. In late November, the dried grapes are gently destemmed and crushed into stainless steel tanks, where they are inoculated with a selected yeast strain. The maceration process lasts 3 weeks, allowing fermentation to conclude naturally, achieving a balanced sugar and alcohol profile. The wine is aged in concrete tanks for 6 months before bottling, enhancing its complexity while retaining freshness.

Descriptions for Wine List:

This Sangiovese Passito presents a deep garnet red color, showcasing elegant aromas of plum jam, rose, cloves, cocoa, and wood. The palate is full and rounded, offering a well-balanced sip with integrated tannins. The finish is long, fruity, and balsamic, making it a delightful accompaniment to stewed meats, roasted deer, and aged cheeses.

