

WINEMAKING

The Nugan family named this wine after their grandfather, founder and inspiration - Alfredo Nugan. Today, his legacy sees the Nugan family established as one of Australia's most successful agricultural enterprises. Our Sangiovese is sourced from Victoria's cool climate King Valley. Once harvested, the fruit was destemmed and chilled into small open fermenters for cold maceration over a period of 36 hours. The parcels were then yeasted and hand plunged in traditional style to gently extract colour and flavour and reduce and bitter tannins. Upon completion of fermentation, the parcel was pressed into stainless steel tanks, with a portion racked into seasoned barrels for maturation.

WINEMAKER'S COMMENTS

Deep garnet in appearance with a youthful crimson hue. Our wine displays vibrant aromas for red cherry, blood plum and dark chocolate, leading to an intriguing palate of damson plum, dried herb and bramble. Bright acidity brings juiciness and soft, plush tannins brings generosity to the fore.

WINE & FOOD MATCH

Wonderful match with a variety of foods, from pasta to meat dishes and aged cheeses. If you really want to appreciate this wine, do as the Romans do, and partner it to your favorite Italian dish such as Osso Buco or Lasagne.

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