



Name	Variety
ToZzo	Sangiovese
Vintage	Region
2022	Adelaide Hills

Nose

Strawberries, cherries and cracked pepper.

Palate

Fresh and zippy, it's got a charged energy that softens towards a mouthwatering finish.

Pair

Beef carpaccio or burrata with heirloom tomatoes.

Winemaking

Picked in the early hours of the morning. Fermented wild on skins for 5 days. Gently plunged twice daily. Pressed to tank and barrel for 7 months maturation. Full and spontaneous MLF.

Vineyard

Sangiovese Grosso clone planted on own roots in 2000. 330-350m elevation with a W aspect. Light red clay loam shot through with ironstone gravel over sandstone.

"Here's Sangiovese, putting it's best foot forward. Forget the fiascos, those aptly named wicker cradles for coddling the Chianti's of old, and embrace punch-bowl style drinking with our toZzo Sangio. toZzo - translates roughly to short and squat - which in our speak means "it's in a squat bottle for a short time". Day drinking ammunition at it's finest, pop the cork, splash it around and you'll see what we mean. Best served chilled for maximum effect."

- Sam Berketa, Head Winemaker

Alcohol	Acidity
12.1%	7.1g/L
pH	Cellaring
3.2	5 Years

Alpha Box & Dice would like to acknowledge the traditional custodians of the land on which we make our wines and respect their ongoing connection to land, culture and sea. We pay our respects to elders past, present and emerging.

AlphaBox & Dice