



“A wine of simplistic beauty, that’s the energy we’re channelling in our toZzo Sangiovese. It goes on the table with every meal, because it goes with every meal on the table. A fresh little spin on Sangiovese that still has plenty of integrity. It’s packed full of punchy, perfumed fruits of the forest and backed up by subtle spices, supported by some chewy tannins. Chilled down or have it at room temperature, this wine’s the perfect pair for dinner on your red-and-white-checked tablecloth.”

~ Sam Berketa, Head Winemaker

<b>Name</b> toZzo	<b>Vintage</b> 2025
<b>Variety</b> Sangiovese	<b>Region</b> South Australia

**Nose**  
Cherry, strawberry and tobacco.

**Palate**  
The first burst is all fresh forest fruits, but it's the spice laden finish that charms. A touch of tannin without being terrifying makes it more than your average chilled red.

**Pair**  
Porchetta on a spit or spaghetti napolitana.

**Winemaking**  
Handpicked in the morning. 90% destemmed, 10% whole bunch ferment. Wild fermented on skins for 1 week. Matured in tank for 3 months. Full and spontaneous MLF.

**Vineyard**  
Lyrup, Riverland / Henosh Vineyard, Adelaide Plains. Sangiovese on own roots. 30m elevation, flat with no aspect. Sandy loam over limestone. VSP spur pruned on a double cordon.

<b>Alcohol</b> 12%	<b>Acidity</b> 5.7g/L
<b>pH</b> 3.45	<b>Cellaring</b> 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.