



"Delightfully fresh and zippy and filled to the brim with juicy summer berries, the Tozzo Sangiovese celebrates the lighter side of the variety. Fermented quickly and quietly on skins for a short 7 day stint, aiming for the limited extraction of soft, silky tannins, the acidity is of the mouth-watering kind, getting me feeling like one of Pavlovs pups whenever I see the short, curvaceous bottle."

~ Sam Berketa, Head Winemaker

Name	Vintage
toZzo	2023
Variety	Region
Sangiovese	Langhorne Creek / Adelaide Hills

Nose

Raspberries, cracked pepper & rhubarb

Palate

Luscious acidity gets the mouth watering as the flavours of forest berries dance merrily across the tongue ending in delightfully chewy velvety tannins.

Pair

Burrata with fresh tomatoes or
beef carpaccio

Winemaking

"Harvested at night. 100% destemmed. Fermented wild on skins for 7 days. Hand plunged twice daily. Gently pressed to stainless steel for 3 months maturation. Full and spontaneous MLF"

Vineyard

"Marandoo Estate, LC / Springhill Vineyard, AH. Grosso clones planted on own roots in 1999 (LC) and 2000 (AH) 20-40m (LC) and 330-350m (AH) elevation with a W aspect LC: Light red clay loam / AH: clay loam with ironstone gravel over sandstone. VSP spur pruned with foliage wires"

Alcohol	Acidity
12.2%	6.6g/L
pH	Cellaring
3.34	10 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.

Alpha Box & Dice