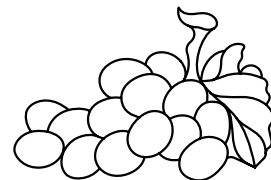


ALPHA BOX & DICE



NAME	Tozzo
VINTAGE	2021
VARIETY	SANGIOVESE
REGION	ADELAIDE HILLS



NOSE	Wild strawberries, rhubarb and a hint of cracked pepper.
PALATE	Bright summer fruits overlying a refreshing acidity and the slightest touch of tannin.
PAIR	Prosciutto, roasted red peppers and carpaccio.
CELLAR	Up to 5 years.
NUMBERS	ALCOHOL: 14% pH: 3.48 RESIDUAL SUGAR: 2.1g/L TOTAL ACIDITY: 6.0g/L SO2 Free / Total (ppm): 22/38
STYLE	Beautiful and approachable Sangiovese coming in from one of our favourite Adelaide Hills vineyard. The cooler climate is conducive to the fresh vibrancy and wild summer berries, and through gentle cap management and early pressing times we highlighted this even more. Locked down in tank for 8 months retained all that freshness and crafted a wine that's perfect for lazy afternoons in warm weather. Put this in esky before consuming to get the best effect.

VINEYARD	Springhill Vineyard, Macclesfield, Adelaide Hills.
PICK DATE / BOTTLE DATE	9/4/21 20/12/21
ELEVATION / ASPECT	Elevation: 330m - 350m W aspect.
SOIL	Light red clay loam shot through with ironstone gravel over limestone and sandstone.
MANAGEMENT	Spur pruned, VSP, permanent cordon, multiple lifting wires. Conventional farming with drip irrigation.
FERMENTATION	Machine harvested in the early morning, whole berry destemmed, naturally fermented for 5 days before the free run portion was pressed off into stainless steel. Free-run was aged separately to the pressings which continued fermentation on skins and blended back prior to bottling.
MATURATION	Maturation in stainless with the balance in old seasoned hogsheads for 8 months.
CLOSURE	Diam
WINEMAKER	Sam Berketa