



2021 Volare Sangiovese

2021 Summer

The summer was pretty normal. We had about 85mm rain in February and again in March. But many sunny days with good temperatures. After the drought in 2020, this was a welcome summer from the vines perspective.

Harvest

We harvested late March and early April, with the fruit in near perfect condition with high sugars, great colour and ripe tannins. Harvest took 4 days with about 12 people each day.

Fermentation & Maturation

We ferment the Volare in the same way as our reserve wine. After de-stemming, the must is transferred to open top fermenters, where we avoid plunging the cap or pumpovers. And we keep the cap alive for about 1 month before pressing. The wine is then moved to stainless steel tanks for maturation. It sees no oak barrels, unlike our reserve wine. To enhance the palate, we blended 30% Dolcetto into the Volare.

Palate

Our winemaking is focussed on tannin structure. With our long maceration during ferment, our aim to produce rich and ripe tannins. These tannins enhance the ripe fruit flavours to make a wine with good complexity. And by having no oak influence, we try to preserve the fruit purity. Perfect with pasta dishes.