



PICCOLO GOCCIO SANGIOVESE

100% Sangiovese. Vibrant aromas of wild strawberry and pomegranate layered with savory notes of cedar, sandalwood and Mediterranean herbs. On the palate, it delivers bright red-fruit acidity and a clean, fresh finish driven by varietal purity rather than oak. Its high acidity makes it an ideal pairing for tomato-based pastas, pizza and tacos, as well as roasted chicken, cured sausages and hard cheeses like Parmesan or Pecorino. Organic.

Sourced from the Montalcino area, Toscana, Italy. The vineyards are at 290m altitude, north facing. The soil is silty and sandy. The vines were planted in 2003. 10 days maceration on the skins, 10-15% whole cluster. Controlled low temperature fermentation in stainless steel with native yeasts. Aged 6 months in stainless steel tanks on gross lees, 4 months on fine lees. Unfined, unfiltered.

Since 1994, California-based importer Oliver McCrum has specialized in transparent Italian wines that prioritize varietal purity and fresh acidity over oak influence. His *Piccolo Goccio* (little sip) project is a curated series of high-quality, accessible table wines, designed for casual, everyday enjoyment. By collaborating with established artisanal estates across Italy (often long-term partners) McCrum bottles site-specific cuvées that emphasize both quaffability and sustainability, utilizing eco-friendly practices like lightweight glass and capsule-free packaging.

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Tasting Note:

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Shelf Talker:

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