

Akluj Sangiovese Rosé 2017

Akluj, Mahārāshtra, India



Grape Varieties	100% Sangiovese
Winemaker	Piero Masi
Closure	Screwcap
ABV	12.5%
Residual Sugar	2g/L
Acidity	5.5g/L
Wine pH	3.35
Bottle Sizes	75cl

PRODUCER

This is a joint venture between Piero Masi, a Tuscan winemaker we first came across in the mid-1980s when he worked for Paolo De Marchi at Isole e Olena, and late wine writer, producer and innovator Steven Spurrier, who founded the Wine Society of India on one of his frequent visits. They met through Kapil and Gaurav Sekhri, whose winery, Fratelli Vineyards, is based in Akluj (Mahārāshtra), on the right bank of the Nira River about 170 kilometres south of Pune.

VINEYARDS

First planted in 2008 with cuttings imported from Europe, the winery has around 95 hectares of vineyards over three sites in Akluj. The soils are generally poor with no clay which reduces vigour, a key factor in managing disease in what is a sub-tropical climate. Yields are half what is usually achieved in India, allowing full ripening before the monsoons arrive. Altitude also plays its part with vineyards up to 650 metres above sea level resulting in cool nights, ensuring the grapes retain freshness.

VINTAGE

Following an unusually cold December and January, the 2017 harvest commenced later than for previous vintages. The Sangiovese grapes, specifically used to make this Rosé, were picked 10 days earlier than the regular Sangiovese, at the end of the 3rd week of January.

VINIFICATION

The grapes were destemmed and gently pressed. The free run juice was fermented in stainless steel at a cool 14°C - 18°C for 10-15 days, with malolactic fermentation blocked.

TASTING NOTES

This wine has a vibrant rose-petal colour with aromas redolent of summer red berry fruits which follow through onto the palate which is both elegant and refreshing.