# Akluj Sangiovese Rosé 2018 Akluj, Mahārāshtra, India





Grape Varieties	100% Sangiovese
Winemaker	Piero Masi
Closure	Screwcap
ABV	12.5%
Residual Sugar	2g/L
Acidity	6.3g/L
Wine pH	3.35
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

## 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 Spurier, 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 (Mahārāshta), 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 600 metres above sea level resulting in cool nights, ensuring the grapes retain freshness.

## VINTAGE

2018 had a relatively cold December and January, which meant the red grapes were harvested later than previous vintages. The Sangiovese grapes, destined for the M/S Sangiovese Rosé, were picked 10 days earlier than the rest of the Sangiovese, at the end of January.

### VINIFICATION

The grapes were destemmed and gently pressed. The free-run juice was fermented in stainless-steel tanks at 14°C - 18°C for 10-15 days. No malolactic fermentation was carried out and ageing took place in stainless-steel tanks prior to bottling.

## **TASTING NOTES**

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

### **AWARDS**

Sommelier Wine Awards 2019, Gold

