



PLUMPJACK

WINES

Red Rogues

“Wine makes daily living easier, less hurried, with fewer tensions and more tolerance.”

-Benjamin Franklin

If you believe that blood flows like wine, then Sangiovese is the lifeblood of Italy. The grape has been in Italy for nearly 600 years and dates back to Etruscan times. Sangiovese is the most widely planted grape with more than 200,000 acres throughout Italy. Etymologists believe the name of this grape is derived from sanguis Jovis, “the blood of Jove (Jupiter)”. There are more than 200 clones of this very notable grape. Some of the primary clones are: Brunelli-the grape of Brunello Montalcino; Pignolo-the primary grape of Vino Nobile di Montepulciano; and Sangiovese-one of the finest clones, used in Chianti.

For this quarter we have selected three wines that are 100% Sangiovese from three different regions of Italy. The first is La Berta’s Olatello from Emilia di Romagna, the second is Casanuova delle Cerbaie’s Rosso di Montalcino from Tuscany, and the third is Poggio Bertaiò’s Cimbolo from Umbria.

Sangiovese is a fairly rugged grape and can grow in hot temperatures. The wine from Sangiovese can transition from being light and fruity to bold and tannic. The over-cropping in some areas tends to make a wine that is light and acidic, whereas modern winemaking includes pruning the vines to reduce the yields resulting in wines that are richer and more full-bodied. The great ones find a balance of fruit and acidity, making them perfect food wines especially when matched with dishes containing tomatoes or tomato sauces. In Tuscany a new category of wines was created where Sangiovese is often blended with Cabernet Sauvignon, Merlot, or Syrah, and the wines are referred to as Super Tuscans.

Some of the most common descriptors for Sangiovese are:

Cherry, strawberry, blueberry, cranberry, clove, cinnamon, nutmeg, tobacco, black fruit, vanilla, bitter chocolate, licorice, cassis, leather, earthy.

Five Reasons Why PlumpJack Loves Sangiovese.

1. Paul forces us to drink it, and he’s always right!
2. Sangiovese is a versatile wine that pairs wonderfully with a variety of dishes.
3. Every Sangiovese tastes different.
4. Most are still affordable.
5. They taste even better the next day.

2000 La Berta Olmatello, Emilia di Romagna \$21.99

Here are the facts:

Location of winery: Near Brisighella, approximately 50 km from Florence

Owners: The Giovannini Family

Vineyards: About 50 acres, hilly

Climate: Mild

Approximate age of vines: Most vines were planted in 1930

Cases Produced: 1,000

Winemaker: Costantino and enological consulting by Stefano Chioccioli

Alcohol: 13% by volume

Tasting Profile: Powerful Sangiovese with great structure, aromas of vanilla, oak and rich, smooth, black fruit flavors wrapped in tobacco, chocolate and spice, pepper, blueberries

Aging Potential: Drink now or hold for 2-3 years

Varietal Components: 100% Sangiovese

Food Suggestions: Red meat, cheese, and of course pasta with red sauce

Interesting Fact: Brisighella, a well-preserved medieval village, was founded in the first half of the 13th century. A temple was built there during the Roman empire and still existed during the Renaissance period when art and gastronomy reached their highest level.

2001 Casanuova delle Cerbaie Rosso Di Montalcino, Tuscany \$24.99

Here are the facts:

Location of winery: The foot of the hill of Montalcino

Owner: Luciano Morandini

Vineyards: The same vineyards used to produce their Brunello

Climate: Moderate climate

Approximate age of vines: 20-30 years old

Cases produced: 600 cases

Winemaker: Paolo Vagaggini

Alcohol: 13.5%

Tasting Profile: Ruby color, violet nuances, earthy, leathery, well-ripened cherry fruit, good structure, finishes smooth

Aging Potential: Drink now or hold for 2-4 years

Varietal Components: 100% Sangiovese

Food Suggestions: Roasted meats, game, pasta and aged cheeses.

Interesting Fact: The grapes are hand picked; and the winemaker insists on intense extraction of fruit by frequently pumping over the must. This is definitely “new world” winemaking.

2000 Poggio Bertaiolo, Umbria \$27.99

Here are the facts:

Location of winery: Casamaggiore near Perugia

Owners: Fabio Ciufoli and Sons

Vineyards: Approximately 40 acres

Climate: Moderate to warm

Approximate age of vines: 10-32 years old

Cases Produced: 2,500

Winemaker: Fabrizio Ciufoli

Alcohol: 14%

Tasting Profile: Intense ruby color with concentrated red currant and wild cherry, spice, vanilla, medium bodied, great structure, with sweet and silky fruit, leathery

Aging Potential: Drink now or hold for 1-3 years

Varietal Components: 100% Sangiovese

Food Suggestions: Grilled steaks, pasta with red sauce, lasagna

Interesting Fact: In 1994 Fabio and his sons, Fabrizio and Ugo, uprooted the traditional Trebiano and Malvasia vines and replanted with Sangiovese.