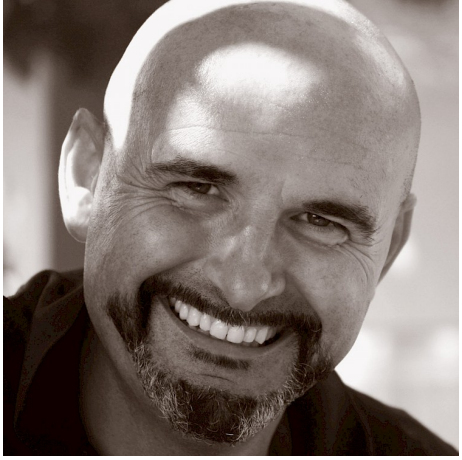

Winemaker: Antonio Sanguineti
Generation: 2nd

ANTONIO SANGUINETI

Morellino di Scansano DOCG

Antonio Sanguineti has a flair for making classic wines that appeal on all levels. He respects tradition, but always adds his own touch, making rich, enjoyable wines that either his father's generation, or his son's, would enjoy. His Morellino bursts with ripe cherry, fresh cracked pepper, sage, and ocean brine. Its taut structure supports a long, slightly smoky finish; and it's perfect with fish, tomatoes, even spicy chorizo. A great alternative to Chianti, it is a true value for such a serious wine.

WINEMAKER BIOGRAPHY

A Tuscan through and through, Antonio Sanguineti began crafting wine at age sixteen on his family's farm near Siena. Today, he's known on both sides of the Atlantic as an energetic producer with a true zest for life. One of our two partners in Italy, Antonio has been woven into the fabric of August Imports for the past twenty years.

ENOLOGIST

Antonio Sanguineti

TASTING NOTES

Color	Ruby red with purple highlights
Nose	Dark cherry and fig with notes of sweet spice, espresso, and fresh herbs
Palate	Bold, ripe tannins, persistent ripe fruit, and balanced acidity
Finish	Slightly smoky, medium+ finish

VINEYARD & VINIFICATION

	12
Vineyard Location	Morellino di Scansano DOCG, Tuscany
Vineyard Size	2 ha
Varietals List	95% Sangiovese 5% Alicante
Farming Practices	Organic (non-certified), dry-farmed, grapes picked by hand
Elevation	350 m
Soils	Sand and stone mix
Maturation Summary	In Steel for 4 months and Bottled for 3 months
In Steel	4 months
Alcohol	13.5 %
Acidity	5 g/liter
Residual Sugar	1.5 g/liter
Annual Production	10,000 bottles

AUGUSTIMPORTS
WINES · SPIRITS · INNOVATIONS

ANTONIO SANGUINETI

Having worked both as a winemaker and a consultant to dozens of producers over the course of his career, Antonio Sanguineti knows more about wine – and specifically Tuscan wine—than just about anyone else we know. His long list of mentors and partners reads like a virtual who's who in Italian enology. Among them are giants Carlo Ferrini, Stefano Chioccioli, and Franco Bernabei. None had a greater influence on him, however, than the legendary Giulio Gambelli. "He was Tuscany," says Antonio, and it's true. Having completed a remarkable 61 vintages and advised the legendary Biondi Santi estate (including their immortal 1955 vintage of Brunello) Dr. Gambelli was arguably the most influential winemaker of his era. Antonio, therefore, was extremely fortunate to grow up in Dr. Gambelli's presence. During the 1970s and 1980s, the enologist was a fixture on the Sanguineti family's estate, visiting every week to help perfect their Chianti Classico. Antonio, who started his formal training with Gambelli at age 16, recalls with pride, "we were winning every type of prize and score back then."

For better or for worse, Antonio's path became more circuitous after that. As happens sometimes in Italian families, there was a disagreement about what to do with the Sanguineti land. A decision was made while Antonio was still young and, in 1995, the Pagliarese estate wound up being sold (to Fèlsina). Despite his love of wine, Antonio was left without a vineyard. As he recalls it, "I owned the knowledge, but not the land." But the accomplished young winemaker, dubbed "Il Maestro" by his colleagues, was not to be deterred. He parlayed his expertise into consulting work, and began a series of partnerships which culminated in the creation of the Antonio Sanguineti brand.

Today, Antonio continues to work with friends to make each of his wines, combining expertise and top-pick grapes. Without the ongoing overhead of an estate, he's able to produce truly outstanding wines for a modest price. These include his Nessun Dorma blend, predicated on rustic, old-vine Sangiovese from the Maremma; Morellino di Scansano, also cultivated near the southern Tuscan coastline; and his Chianti, made in the sun-drenched Val d'Orcia just outside of Montalcino. In addition, as a founding partner, Antonio continues to educate the public and host stateside tasting events with August Imports for a few months out of the year.

ANTONIO SANGUINETI

REGION

TUSCANY

One of the most recognizable regions in the world, Tuscany has an enological history dating back to the era of the Etruscans. Like Piedmont, Tuscany's daily life is interwoven with its food and wine... In sum, vino is a daily facet of the Tuscan lifestyle. With winding roads, sculpted cypresses, and romantic hilltop towns, Tuscany's beauty is legendary, and for many, Florence - once the epicenter of the Renaissance - provides a cultural heartbeat. That said, while the rolling hills of Colli Fiorentini help form a baseline in the minds of many Americans, the region is also home to Italy's Apennine mountain range (stretching from north to south), the wild, southern Maremma district, and a gorgeous, rugged coastline. In the end, Tuscany is topographically quite diverse, and wine zones range from warm and coastal to surprisingly high, continental, and cool.

As one of Italy's most prolific and historic wine regions, it's no wonder Tuscany has so many dedicated and regulated wines. There are currently 42 DOC's and 11 DOCG's. The latter include, of course, Chianti, Chianti Classico, Brunello di Montalcino and Vino Nobile, all predicated on the single red grape that dominates Tuscan production: Sangiovese. Roughly two-thirds of the vines in Tuscany are devoted to this noble varietal, which also happens to be Italy's most planted grape overall. Beyond this, winemakers have been increasingly supplementing vineyards with Merlot and Cabernet Sauvignon (both with a 300+ year history in the region). For better or worse, white varieties generally take a distant back seat to the reds, with Trebbiano Toscano being the most widely planted and Vernaccia and Vermentino enjoying more prestige.

MORELLINO DI SCANSANO DOCG

While less known outside of Tuscany, with its rich profile of dark cherry and understated tannins, Morellino di Scansano is a style of Sangiovese that could help Americans bridge the gap between the Old World and the New. Hailing from the commune of Scansano - a small, hilltop town in Tuscany's coastal, southwestern Maremma district – Morellino typically possesses a dark ruby color, savory herbal notes, and a rounder, more fruit forward style when compared to many other Tuscan reds. Not only is the climate generally warmer here, but the local Morellino clone of Sangiovese tends to have a denser fruit profile – driven by Morello cherry, wild berry, and pomegrante – along with sweeter tannins.

A bit unusual, the Morellino di Scansano DOC does not exact any aging in oak, however it does require at least 12.5% alcohol, a full percentage higher than many other Sangiovese-driven Rosso designations. (Only the Riserva tier mandates that wine be aged for at least two years, with half that time in the barrel.) The blend must include at least 85% Sangiovese, with the remaining 15% comprised of Italian staples like Canaiolo, Malvasia, and Ciliegiolo. International varieties such as Merlot, Syrah, and Cabernet Sauvignon are also permitted in small quantities.

Proximity to the coast ensures constant sea breezes in Scansano, helping to mitigate the heat of its southern latitude. Since the region was formerly marshland (last filled during the 1930s), lower elevation soils tend to be rich in calcareous marine sediment, providing a nuanced, balanced acidity. Some of hills around Scansano (rising above 500m) also have volcanic topsoil, which can lend the wines a telltale layer of minerality.