

# LA ZONA

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## LA ZONA SAGRANTINO 2015 – KING VALLEY

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*After years of successfully evolving Tuscany's treasured sangiovese in the King Valley, Chrismont introduced sagrantino, the variety's neighbouring partner from Umbria, into its La Zona range as the latest in its long line of innovative varietals.*

### TASTING NOTES

**COLOUR:** Dark ruby red.

**AROMA:** Black cherries, prune plums, with a dark chocolate and spicy oak background.

**PALATE:** Plum fruit and dark berry fruit flavours introduce a textured palate of fine tannins and spice. Finishes dry and savoury.

**FOOD:** An ideal match to braised goat and caramelized onion ravioli, with a creamy leek, tomato and walnut sauce, and fried sage.

### WINEMAKING

*"Grapes are crushed and fermented in two batches; one on skins for seven days and the other for 30 days, before being drained into barrels to complete primary and malolactic fermentation. The new wine is then racked into new and older French oak barriques for 18 months maturation before being blended and prepared for bottling. The wine is released after an extra six to twelve months age in bottle."* **Warren Proft, winemaker**

### THE LA ZONA COLLECTION

Italian for 'the area', La Zona celebrates Chrismont's heritage and the upper King Valley's connection and affection for Mediterranean varietals.

### WINE SPECIFICATIONS

**VARIETY:** 100% Sagrantino

**VINEYARD SITES:** Whitfield, King Valley

**AVERAGE VINE AGE:** 12 years

**AVERAGE ALTITUDE:** 250m

**VINE TRAINING:** Single-wire, vertical shoot position

### TECHNICAL ANALYSIS:

**Alcohol:** 13.5%

**pH:** 3.65

**Acid:** 5.77 g/L

**Drink:** Now or cellar up to 2030

