"Sangio"

Carbonic Wine

VINTAGE: 2025

VARIETAL: 100% *Sangiovese*

APPELLATION: *Central Coast*

CASES MADE: 1910

ALC: 12.0%

TASTING NOTES:
Cherry, raspberries, strawberry, fennel, licorice, a hint of spice, red flowers.

PRODUCTION:
Harvested at 23 brix. Hand-sorted.

ON FERMENTATION:
Fermented whole-cluster in closed tank for 21days with no oxygen. Press after 21 Days the wine finish fermentation in neutral barrels on no lees

ON ELEVAGE:
100% *neutral French Oak, 3 months*

RATING:
93pts Wine Enthusiast



UNION SACRÉ WINES

Est. 2014

UNION SACRÉ IS FOCUSED ON DELIVERING WINES THAT STRIKE A BALANCE BETWEEN SUNSHINE AND PLEASURE. THESE ARE NOT WINES OF PRIVILEGE AND POWER, THESE ARE WINES MADE FROM A LIFETIME OF LABOR FOR THE UNTELEVISED TABLES THAT UNITE THE HEART OF THE WORLD.

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