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BEVX REPORT

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PIETRA SANTA SANGIOVESE CIENEGA VALLEY 2010

THE DATA

Country: USA

Appellation: Cienega Valley, California

Varietal: Sangiovese

Retail Price: \$18

ABV: 14.5%



HOW TO ENJOY IT

Be sure to decant this wine for an hour to discover its full potential. It will certainly cellar well for a decade if you can wait that long. Drink this beauty with a rich tomato sauce based dish, grilled meat, braised lamb, or aged Parmesan.

COOL FACTOR

A

I am a confessed Sangiovese fanatic. Sadly, most domestic versions fall far short of the Italian standards. When you encounter a **flawless version like the Pietra Santa Sangiovese** it nearly brings a tear to your eye. Grade - A



ANALYSIS



I once asked Pietra Santa's winemaker, Alessio Carli to name his favorite grape. "My favorite Italian varietal is certainly Sangiovese. I'm originally from Siena and when I was living in Italy, I started making wine with Sangiovese. Carli went on to work at top Tuscan estates honing his craft. He is **simply a Sangiovese expert** and he's pretty damn exceptional with every other varietal.



VALUE GRADE

It's world-class and it's under \$20. What more do you need to know?

A

This is a tremendous value as it is every drop as good as a topflight Riserva Chianti. Grade - A

TALKING POINTS

FROM PIETRA SANTA



"The depth and complexity of this wine has made it an annual best seller and the ultimate companion to great Italian cuisine. Typical of this varietal, our Sangiovese vines have matured and we have been rewarded by increasingly rich fruit."

IN THE GLASS

Appearance: Brilliant, burgundy red color with just a bit of transparency.

Aromatics: The aromatics are wildly complex with scents of ripe and dry red berries in the lead at one passing and then pepper, leather, earth, and brown baking spices take center stage. You can nose this wine for hours.

Flavor: The palate is lush and silky without being the slightest bit heavy or flabby as it is blessed with a generous dose of fresh, vibrant acidity that helps accentuate the complex melange of oak, earth, dried herb, and brown baking spices that flank the fruit core.

Intensity & Texture: Wonderfully generous with perfect balance thanks to the bright acidity and subtle tannin structure.

MORE THAN
THE SCORE



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