

Le Sodedi  
Sant'Angelo

# LE SODE DI SANT'ANGELO

Le Sode di Sant'Angelo is a perfect combination of history and modernity, between tradition and innovation, between nature and man. The project was born from the passion for the Maremma terroir and its characteristics and translates the work into an art form, able to take the best from the earth to produce wines able to enhance the territory, its roots, its peculiarities.

Creating refined products able to export the quality of “Made in Italy” all over the world is their mission. Wines with unique, enchanting aromas and flavors able to express the lands of Maremma at its best. The sun, the sea and the atmosphere of the green Tuscan countryside is what Le Sode di Sant'Angelo lives for.

## LE SODE DI SANT'ANGELO

### LE GESSAIE VERMENTINO



**GRAPE VARIETAL:** 90% Vermentino, 10% Viognier

**VINTAGE:** 2015/2019

**CLASSIFICATION:** IGT

**ORIGIN:** Maremma, Toscana

**SERVING TEMPERATURE:** 50F – 54F

**TASTING NOTE:** Yellow straw color with golden reflexes. Elegant with peach and exotic fruit sensations. Rosemary and Mediterranean sage at the nose.

**FOOD PAIRING:** Excellent as an aperitif, easily paired with all fish-based dishes, but also goes well with medium-matured cheese and charcuterie.

## LE SODE DI SANT'ANGELO

### SASSI DAUTORE SANGIOVESE



**GRAPE VARIETAL:** 85% Sangiovese, 15% Alicante

**VINTAGE:** 2018

**CLASSIFICATION:** IGT

**ORIGIN:** Maremma, Toscana

**SERVING TEMPERATURE:** 59F – 63F

**TASTING NOTE:** Ruby red color with slight violet reflexes. The nose is fresh but intense with wild berries persistence, notes of violets and sweet spices. Good structure, harmonious palate with a long and pleasant finish.

**FOOD PAIRING:** Perfect wine to pair with grilled meats, charcuterie and seasoned cheese.

## LE SODE DI SANT'ANGELO

### SOTTO LA QUERCIA MERLOT



**GRAPE VARIETAL:** 100% Merlot

**VINTAGE:** 2018

**CLASSIFICATION:** IGT

**ORIGIN:** Maremma, Toscana

**SERVING TEMPERATURE:** 62F – 66F

**TASTING NOTE:** Ruby red with dark violet reflections. Rich, broad, fragrant and complex bouquet of red fruits and marmalade with characteristic balsamic and sweet spices scents. It is the soul wine of Sode di Sant'Angelo as it best expresses the character and personality of the “terroir”. Equipped with remarkable structure and softness.

**FOOD PAIRING:** Gastronomic wine to combine with succulent dishes as well as extraordinary for meditation.

# LE SODE DI SANT'ANGELO

## DAUTORE



**GRAPE VARIETAL:** Sangiovese, Merlot, Alicante

**VINTAGE:** 2014/2015/2016

**CLASSIFICATION:** IGT

**ORIGIN:** Maremma, Toscana

**SERVING TEMPERATURE:** 62F – 66F

**TASTING NOTE:** Intense ruby red. The nose presents fruity notes such as blueberries accompanied by a persistent vanilla. Persistent finish, complex structure given by tobacco, chocolate and coffee.

**FOOD PAIRING:** Perfect wine to drink by itself, also pairs perfectly with roasted meat, charcuterie and seasoned cheese.

## LE SODE DI SANT'ANGELO

### MAREMMANO



**GRAPE VARIETAL:** 100% Sangiovese

**VINTAGE:** 2015

**CLASSIFICATION:** IGT

**ORIGIN:** Maremma, Toscana

**SERVING TEMPERATURE:** 65F – 70F

**TASTING NOTE:** Intense ruby red with garnet nuances that become stronger over time. Very complex, harmonious and spicy with herbal traces and scents of rhubarb root, incense and dried orange peel. Delicious aging bouquet while the taste is full and structured, warm and opulent.

**FOOD PAIRING:** Perfect wine to drink by itself, also pairs perfectly with roasted meat, charcuterie and seasoned cheese.