



# HOUSE OF TOWNEND

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## Sangiovese, Amanti

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**Price** £10.19  
**Code** AMAN020

A soft, fruity Sangiovese, made from ripe grapes grown in the Emilia Romagna region in Italy.

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**Tasting Notes:**

Deep intense red. Intense bouquet with flowers notes, vinous. On the palate it is well balanced, full and round with velvety tannins.

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Specification	
<b>Vinification</b>	The harvested and destemmed grapes have been vinified with 7-8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25-27° C.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Emilia-Romagna
<b>Type</b>	Red Wine
<b>Grapes</b>	Sangiovese
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2025
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Amanti del Vino
<b>Producer Overview</b>	The Amanti del Vino wines are sourced and blended by Englishman Robin Woodhouse who has been based in Italy for many years.
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	Excellent with roasted meats