

Escala Humana Livvera Sangiovese 2021

NEW!



Vintage: 2021
Varietal: 100% Sangiovese
Case Production 12 pack: 350
Alcohol Content: 12
Region / Location: San Jose, Tupungato, Uco Valley
Vineyard: La Pergola,
Planted: 1968
Altitude: 4800
Farming Practices: Sustainable
Soil Type: Clay Loam
Trellis System: Pergola
Yield: 3.4 tons/acre
Stem Inclusion: Destemmed
Yeast: Native
Winemaker: Escala Humana
Élevage: 8 months in concrete eggs
Lees Contact:
Filtration Method: Unfiltered/Unfined
Maceration / Fermentation: 28 days
UPC Code: 810451031061



Escala Humana Wine was started in 2015 by husband and wife team Ayelén and German Massera. German began making wine since 2003 while studying Enology and Viticulture in Mendoza and he has worked with Matias Michelini since 2016. German became interested in the history of the Uco Valley and it's forgotten places and varieties. While the majority of the oldest vines are in Lujan and Maipu, there are a small handful of 4th and 5th generation producers in the Uco Valley who brought vines from Europe. Aye and German fell in love with two of these small vineyards where they grow Malvasia, Bequignol (a light bodied red varietal from Southwest France), Sangiovese and a few other varieties. These vineyards are located in El Zampal, a sub region of Tupungato in the Uco Valley where the soils are comprised of clay, loam and sand. We currently import two cuvees from Escala Humana, a Bequignol and a skin contact Malvasia. Aye and German make these wines in the town of Tupungato at Matias Michelini's Passionate Winery. The grapes are sustainably farmed and the wines are fermented naturally and made with minimal intervention. We love these fresh, light bodied wines and we are proud to import these almost forgotten varieties that are windows in to Argentina's wine history.

