



LES DÉGUSTATIONS WINE ROSE SANGIOVESE: A QUEST FOR FRESHNESS OR OPULENCE ?

Once dismissed as the humble workhorse of Italy, Sangiovese has risen from anonymity to become one of the country's most expressive and debated grapes. We will explore its dual identity – the eternal tug-of-war between opulence and freshness, power and poise.

For decades, Sangiovese struggled under the weight of overproduction and misunderstanding. Light, pale reds from Romagna did little to inspire faith, while Chianti's once-infamous blends diluted its character.

But from these humble beginnings emerged a quiet revolution.

In the late 20th century, Tuscan winemakers began decoding Sangiovese's DNA – studying its countless local clones – and matching them to the unique soils and microclimates of central Italy. The result? A reawakening.

Today, Sangiovese shines – pure, proud, and multifaceted. From the deep, ageworthy Brunello of Montalcino to the refined Chianti Classico or the structured Vino Nobile of Montepulciano and more...the grape tells countless stories of place and intent.

And yet, the question remains: should Sangiovese seduce us with dark, velvety opulence or captivate us with bright, cherry-driven freshness?

Each bottle we're going to taste offers a clue.

Every glass, a conversation between tradition and innovation, climate and craftsmanship, austerity and allure.

So raise your glass – we're not just tasting a grape. We're tracing the evolution of Italian identity itself, one sip at a time.

THE PROGRAM AHEAD

Wines to be explored:

12 dry Sangiovese-based reds spanning three decades of winemaking evolution.

Prior knowledge required:

None at all. Just bring your curiosity, your senses, and an appetite for time travel in a glass.

A little advice:

This will be a rich and emotional evening – a true immersion in flavor, history, and craftsmanship. Give yourself fully to the experience: come with an open heart and a ready palate.

After the tasting, we'll share a local cheese platter in good company and conversation.

Please let us know of any food allergies when registering.

DETAILS & REGISTRATION

VENUE: Waldmannstrasse 10, 8001 - Zürich (travel by train recommended)

DATE: Thursday, February 5th, 2026, between 6:30 PM and 9:00 PM

REGISTRATIONS LIMITED TO 12 PARTICIPANTS

PRICE: 230.- CHF

Registration with Michele Caimotto at mc@winerose.ch, upon payment of CHF 230.- (incl. tax) to Wine Rose Sàrl (IBAN: CH89 0483 5115 9971 9100 0) or via Twint (076 789 05 87)

Consulter nos [conditions générales de vente CGV](#)

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