Supremus

Supremus Toscana IGT 2016

Grapes:	75% Sangiovese, 15% Merlot, and 10% Cabernet Sauvignon
Region:	Tuscany
Vineyards:	From choice, historical vineyard sites in Tuscany, ranging from the heart of Chianti Classico to Maremma, on the coast.
Altitude:	1,312-1,475 feet above sea level
Soil:	Limestone & calcareous clay
Vine Training:	Guyot
Vine Age:	40 years
Time of Harvest:	Late August
Vine Density:	2,024 vines per acre
Total Production:	6,000 bottles
Vinification Process:	Malolactic fermentation takes place in oak barrels
Aging Process:	The wine ages in oak barrels and barriques (70% new and 30% old) followed by six months of bottle aging.
Alcohol Content:	14.00%
Tasting Notes:	Deep crimson in color with purple reflections. The bouquet is intense and persistent with nuances of violet, red berries, cherries, toasted vanilla, leather notes, and hints of chocolate. Velvety texture and long, lingering finish.
Winery Philosophy:	Crafting a wine with Tuscan temperament, made with grapes from the three most important areas of Tuscany for viticulture
Winemaker:	Franco Bernabei with Neil Empson
Cellaring:	Up to 5 years
Closure:	Cork
Food/Menu Pairing:	Match with rich, structured dishes, meat, game, seasoned cheeses

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