



# SUPREMUS

## TOSCANA IGT



Supremus is a top selection from the vinification of Sangiovese, Merlot and Cabernet Sauvignon grapes: in other words, it is selected from wines.



75% Sangiovese, 15% Cabernet Sauvignon, and 10% Merlot



Tuscany



16-18° C (60.8-64.4° F)



12,5°

### PRODUCTION METHOD

These wines come from choice, historical vineyard sites in Tuscany, ranging from the heart of Chianti Classico to Maremma, on the coast. They are orchestrated by Neil Empson and Franco Bernabei, who bring to bear more than thirty years' research and experience in the region. Vines are over 25 years old. Élevage is 14 months in barrique – principally Allier oak, seasoned for 36 months; 70% of the barriques are new. Bottle age before release is 6 months.

### ORGANOLEPTIC CHARACTERISTIC

Deep crimson in color, it sparkles with purple reflections. It's very intense, persistent bouquet of violets, cherries and red berry fruit shows subtle, elegant notes of vanilla and toasted wood, mineral nuances and hints of leather, chocolate, black pepper and cinnamon... An exquisite palette of aromas confirmed on the full, lush, flavorful palate characterized by sweet, mellow, "fat" tannins and velvety texture. Long, lingering finish.

### FOOD PAIRING

Rich, structured dishes, meat, game, seasoned cheeses.

### TECHNICAL INFO

Alcohol cont. by volume: 13.50%; total acidity (in tartaric acid): 6.00 g/l; free acidity (in acetic acid): 0.55 g/l; residual sugar: 3.50 g/l; total dry extract: 34.0 g/l; pH: 3.55.

### PACKAGING AVAILABLE

Bottles x 750 ml, 12 x 750 ml, 6 x 1500 ml, 3 x 3000 ml.