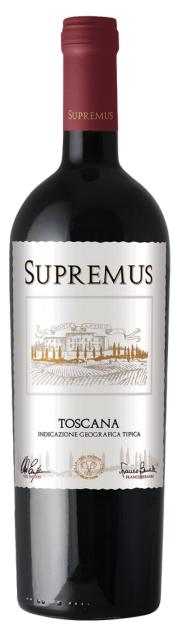
-History

Supremus was launched in 2009 by Neil and Maria Empson as a dedication to their love of Tuscany. Franco Bernabei, a longtime friend of the Empsons, acts as the winemaker and works with the Empsons to style the wine, which is a blend of Sangiovese, Cabernet Sauvignon, and Merlot.

Scan to discover more







-Points of Differentiation

- A cross-section of Tuscany's best locations
- Accessible early with an aim of being a food friendly wine
- Fashioned by world-renown winemaker, Franco Bernabei
- A nearly 50-year pedigree

Supremus

TOSCANA IGT

Grapes: 75% Sangiovese, 10% Cabernet Sauvignon,

15% Merlot

Winemaker: Franco Bernabei and Neil Empson

Vinification : Stainless steel tank

Aging: Oak (80% Slavonian barrels, 20% barrique)

Closure: Natural Cork

Location : Maremma and in Colline Pisane and Colli

Fiorentini, as well as a few areas in Chianti

Alcohol %: 13.50 %

Pairings: Pasta, risotto, structured dishes, meat and

cheese; extremely versatile and food-friendly.

Color

Deep red ruby

- Taste Profile ----

	low	medium		high	
Fruit					
Floreal					
Herbaceus					
Acidity					
Spicy					
Tannin					
Body					

_Acclaim







-Certification

