

## 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 about Supremus



# 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	●	●	●	●	●
Herbaceous	●	●	●	●	●
Acidity	●	●	●	●	●
Spicy	●	●	●	●	●
Tannin	●	●	●	●	●
Body	●	●	●	●	●

## 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

## Acclaim



## Certification



SUPREMUS