

TUSCANY

SUPREMUS

Supremus Owners: The Empson Family

Fast Facts

Owner:
The Empson Family

Winemaker:
Franco Bernabei

Established:
2009

Location:
Maremma and Chianti Classico

Province:
Pisa, Livorno, Florence



THE HISTORY

Launched in 2009, this wine was over thirty years in the making. Its creators, Neil and Maria Empson, set up Neil Empson Selections in 1972 and subsequently founded several proprietary brands from various Italian regions. Tuscan wines have always been a favorite and for that reason, the Empson's chose winemaker and close friend, Franco Bernabei, the Maestro of Tuscan reds to produce their wine.

The combined passion and experience of Neil Empson and Franco Bernabei epitomizes the harmony of Sangiovese, Cabernet Sauvignon, and Merlot.

THE TERROIR

The grapes hail from a few of the region's finest vineyard sites, in the areas of Maremma, Colline Pisane, Colli Fiorentini and Chianti Classico. The vines are over 25-years old, yielding small, highly concentrated crops. The wine itself is a top selection from the vinification of the three varieties. The blend is aged in barriques for 14 months, previous to a further six months in the bottle.



SUPREMUS TOSCANA IGT: 75% Sangiovese, 15% Merlot, and 10% Cabernet Sauvignon from vines grown on historical vineyard sites in Tuscany, ranging from the heart of Chianti Classico to Maremma. The vineyards sit at an altitude of 1,310-1,475 feet above sea level and are composed of a mixture of limestone and calcareous clay. The vines are an average of 40 years old and Guyot trained. The grapes are harvested at the end of August before undergoing malolactic fermentation in oak barrels. The wine ages in oak barrels and barriques (70% new and 30% old) followed by six months of bottle aging. 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.