



## SUPREMUS



### Supremus Toscana IGT 2015

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