

il
VIZIATO
"The Spoiled One"

Vino Rosso



Grapes:	80% Sangiovese & 20% Nero d'Avola
Region:	Tuscany and Sicily
Vineyards:	Sangiovese: From vineyards located in Panzano Nero d'Avola: From vineyards located in Trapani
Exposure:	North/South/East/West
Altitude:	Sangiovese: 985 feet above sea level Nero d'Avola: 165 feet above sea level
Soil:	Sangiovese: Calcareous clay, rich in macro and micro elements and alluvial skeleton texture Nero d'Avola: Sloped limestone terrain
Vine Training:	Sangiovese: spurred cordon Nero d'Avola: bush-trained
Time of Harvest:	Late October
Vine Density:	2,250 vines per acre
Total Production:	500,000 bottles
Vinification Process:	The hand-picked grapes are destemmed and vinified in modern stainless steel tanks with maceration on skins for about 15-18 days at a temperature 78.8°F. 15% of the grapes are dried on the vine and in drying lofts before vinification. Finally, the raisined and non-raisined wines are blended
Aging Process:	The Sangiovese ages six months in 2-nd year barriques and the Nero d'Avola is aged six months in 40-hl barrels. The wines are then blended and bottled.
Alcohol Content:	13.00%
Tasting Notes:	Intense and concentrated ruby red in color with notes of ripe red fruit over a layer of spice. There is a lifted freshness on the palate along with balanced tannins and a lengthy finish.
Winemaker:	Matteo Bernabei with Tara Empson
Winery Philosophy:	Great quality and consistency can be reached on a large scale.
Cellaring:	Up to 2 years
Bottled:	Year round
Closure:	Screwcap
Food/Menu Pairing:	This is an all-around food wine that can be paired with most dishes.

