



SENTIMENTO

Sangiovese di Toscana I.G.T.

2018

Tasting Notes:

The wine-making process used to obtain this particular wine involves the use of hand-picked, fully ripe: **80% Sangiovese** of Tuscany with **15% Cabernet-Sauvignon** and **5% Syrah** grapes, which are selected with the utmost care, then left to ferment into wine for long periods along with extensive soaking of their skins. Here we have a wine of excellent body; it is first left to mature for 6 months in little French oak kegs and then in bottles, allowing it to acquire a truly exceptional smoothness and harmony in its blend of taste. It is a dark, ruby red wine, with the slightest of garnet-colored reflections; its bouquet is intense and composite, and extremely refined with predominant spicy notes; the taste of this wine is dry, warm, austere, elegant and harmonious, which is rounded off by a mildly lingering and long-lasting aftertaste of toasted almonds and berry fruits.

Alcoholic strength: 14%

-SUPER TUSCAN-

Soil: limestone, clay, sand.

Food pairing: This wine will make the finest of impression at the most elegant and demanding of dining tables, as an accompaniment to roasts of red meat, to game and to matured cheeses.

Tasting temperature: 18-20 °C

FOB Hanover NJ. - \$40.00 for 6 pack

\$80.00 for 12 pack (2x6 pack)

