

SENTIMENTO

Denomination: Toscana IGT

Production area: Produced in Tuscany, Italy.

Grape Variety: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Syrah.

Alcohol: 13% - 14%

Cultivation system: Guyot and Spurred cordon

Soil composition: Clay, limestone and sand.

Aging: The wine is aged for 18 months in small French oak barrels and then 4 months in the bottle.

Tasting notes: A wine of excellent body. The long aging process allows it to acquire a truly exceptional smoothness and harmony in its blend of taste. Sentimento 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 is dry, warm, austere, elegant and harmonious, which is rounded off by a mildly lingering aftertaste of toasted almonds and berry fruits.

Food pairing: Best enjoyed with roasts of red meat, game and aged cheeses.

Serving suggestions: Sentimento should be uncorked at least 1 hour before serving between 64° - 68° F. Excellent cellar storage will preserve the wine for over 10 years.

