

Sangiovese of Tuscany

Brand: Celsus

Denomination: Sangiovese of Tuscany I.G.T.

Vintage: 2007

Production area: produced in Tuscany, Italy.

Grapes: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Syrah.

Alcohol: 13%

Cultivation System: Guyot and Spurred cordon

Soil composition: clay, limestone, sands.

Aging: for 18 months in little French oak kegs and then 4 months in bottles.

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 18 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-coloured 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.

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: store the bottles horizontally in a cool place. Uncork at least 1 hours before serving at a temperature of 18-20°C. Excellent cellar storage of over 10 years.

Formats Available: - carton x 6 bottles 75cl



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