

BIAGIO

“SUPERTUSCAN”

TWELVE MONTHS OAK AGED

Appellation

TOSCANA IGT

Region

Tuscany

Grapes

Sangiovese, Cabernet Sauvignon

Alcohol

12.5%

Vinification
and
Refinement

This fine wine is mostly made from selected Sangiovese grapes following the old traditional vinification method: completely mature grapes are harvested from vineyards and crushed almost immediately. Afterwards the grapes are poured in large inox tanks for fermentation. The primary fermentation evolves at a controlled temperature of 27/28° for a certain period. When perfect, the wine is filtered and stored at constant temperature in oak cask for a minimum period of 12 months, in order to obtain warmer tones and colours. At time of bottling the wine is filtered and cleared.

Description

Intense ruby red colour. Intense perfume of oak and fruit. Characteristic flavour of red berries and plums with persistent oak finish.

Food
Matches

Ideal to accompany roasts, chops and mature cheese. Serve at room temperature



BIAGIO CRU
AND ESTATE WINES