

# MASSERIA Supreno™

## SANGIOVESE - MERLOT SALENTO I.G.T.

**Grape Varietals:** 80% Sangiovese, 20% Merlot.

**Average age of the vines:** 25 years.

**Soil:** calcareous.

**Harvest Period:** end of September - beginning of October.

**Vinification:** traditional red wine fermentation with 15-20 days of maceration of the grape skins at a controlled temperature of 25°C. Following the alcoholic fermentation, the wine is rested in stainless steel on fine lees until the bottling phase.

**Alcohol Content:** 14% by vol.

**Residual Sugar:** 3 grams per liter.

**Color:** intense ruby red.

**Aroma:** ample fruity profile with distinguishable notes of blackberry and ripe blueberry, black cherry, black pepper, and licorice root.

**Palate:** intense and inviting; the soft tannins perfectly blend with the fruity notes. Overall, this wine is harmonious, well-balanced, and persistent.

**Food Suggestions:** any type of cheese (soft, fresh, and aged), red meat.

**Serving Temperature:** 16-18 °C / 61-64 °F.

