

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: Second half of September for the Merlot, first week of October for the Sangiovese.

Vinification: Maceration and fermentation for at least 15-20 days followed by barrique aging in French and American oak for a minimum of 6 months.

Alcohol Content: 13% by vol.

Residual Sugar: 5 grams per liter.

Color: Intense ruby red.

Aroma: Notes of red berries, balsamic notes of licorice, and hints of chocolate.

Palate: Soft with smooth tannins, good structure and a long finish.

Food Suggestions: Meat based food; cheeses.

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

