

ASTORRE NOTI™

SELACHUS SANGIOVESE - CABERNET SAUVIGNON TOSCANA IGT

Our roots run throughout Tuscany. They stretch beyond the gentle hills, beyond the olive trees that stand as guardians of time. They are bound to the rosebushes, sentinels at the head of the vineyard rows entrusted with perceiving the aroma.

Before history, before man. Our vineyards extend where there was once the sea, as the teeth and bones of ancient, fossil Selachus sharks found here show, and they draw on a powerful, relentless force.

This extraordinary energy is transfused into the grapes, custodians of the emotions that our wine will awaken.

Our passion is the devotion contained in every barrel that merges yesterday with tomorrow.

Our wines, are witnesses of a unique and special history: they transport us through time.

Grape Varietals: 80 % Sangiovese, 20 % Cabernet Sauvignon

Vineyards: Ruppiano, in the municipality of Castelnuovo Berardenga, near Siena, in the Chianti Classico area

Average age of the vines: 25 years

Soil: clay-limestone with sand

Harvest Period: end of September, manual harvest

Vinification: fermentation, maceration for 15 days at a maximum temperature of 28 °C. After the malolactic fermentation, the wine is put in barrels with about 10% of new wood

Alcohol Content: 13% by vol.

Residual Sugar: 5 grams per liter

Color: ruby red

Aroma: ripe fruit, vanilla and liquorice

Palate: silky tannins, good structure with an elegant finish

Food Suggestions: meats, tagliatelle with mushrooms, game

Serving Temperature: 17 °C

