

FATTORIA SARDI SEBASTIANO

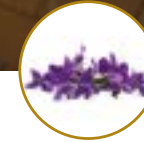
DOC COLLINE LUCCHESI
ROSSO. ONE OF THE OLDEST
DENOMINATIONS OF
NORTHERN TUSCANY.



PRODUCTION

Variety: Certified organic, merlot, sangiovese and cabernet sauvignon.

Vinification and aging: All grape varieties are harvested by hand, then specially selected and destemmed carefully by hand. Grapes are pressed and then put into stainless steel vats, which then allows spontaneous fermentation to occur. Maceration time is dependent on the vintage year. Spontaneous malolactic fermentation also varies by year. The wine is aged in French oak for 18 months and is then filtered and bottled. Sebastiano, is a special wine for the Fattoria Sardi family because it is named after the winemakers grandfather.



TASTING NOTES

Color: Deep ruby red.

Notes: Elegant notes of dark and red berries, followed by hints of violet, spicy licorice aromas, cinnamon and an undertone of tobacco and leather.

Palate: Silky body with a balanced acidity matching the ripe berries, violets, licorice & cinnamon present in the bouquet.

PAIRINGS

With its full body and freshness this is a true gem in the Fattoria Sardi Rosso Portfolio. This wine compliments all meat dishes for all seasons. Suggested serving temperature between 10°C and 12°C.