

TENUTA DI CEPPAIANO TOSCANA

FOR
K. Haring

Production area: TUSCANY, coastal area

Area under vine: 98 ac

Soil: sandy, calcareous

Alcohol content: 13.5% Vol.

Grapes: 60% SANGIOVESE
30% CABERNET SAUV.
10% MERLOT

VINIFICATION AND REFINING

Hand-picked grapes are immediately fermented in the modern cellars of Ceppaiano following the traditional vinification methods. The ageing takes place for 12 months in French oak barrels.

TASTING NOTES

Colour: Brilliant and intense ruby red color.

Bouquet: Complex, with multiple layers of primary fruity aromas of wild roses, cherries, mint, cassis and licorice. Secondary aromas of resin, oak, leather and toasted sweet coffee.

Flavor: Intriguing taste mixing sweet flavour of white chocolate, vanilla and cedar on a buttery bed of oak verticalized by a gentle acidity. Long finish. Wonderful "Super Tuscan" blend.

FOOD PAIRINGS

It is an ideal wine to accompany Pasta dishes and spicy Mediterranean dishes.

Service Temperature: 18/20°C.



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