

SUPER TUSCAN ITALY with Grape Skins

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REGION

Tuscany

There's a reason artists and lovers flock to this area of the world. Yes, its landscape is arguably among the most beautiful in the world, but more importantly the wine is legendary. Located at the same latitude as Niagara-on-the-Lake, Ontario, this area of Italy sees warm, sunny summer days and nights where the Mediterranean provides a fresh cooling breeze. Winemakers have been making wine here since the 8th century BC and have decided to dedicate roughly 80% of the vineyards to red grape varietals.

WINE

Super Tuscans are proof that winemakers are also rebels in their own right. In the appellation of Chianti, where rules limited winemakers to certain grape varietals and practices in order to warrant official status, in the 1970s a few winemakers decided to break the rules and make wines that they decided were of superior quality, and disregarded the limitations. Coined "Super Tuscan", this full-bodied wine consists of Cabernet Sauvignon and the native Sangiovese, and has firm tannins, notes of cherry and currant and a long finish.

Italy is the land of food and wine, so naturally these wines are a perfect match with food. Try spaghetti Bolognese, osso buco or a big wedge of asiago cheese.

FEATURED RECIPE:

Red Wine Braised Lamb Shank With Creamy Polenta

Get this recipe and more at www.winexpert.com/LE14

Sweetness: Dry Body: Full Alcohol: 14%*

*Alcohol level based on following Winexpert winemaking instructions.



