

Italian Market Only

Supremus Toscana IGT

Supremus is considered an excellent gastronomic experience. It is the latest masterpiece and the maximum expression of the research and experience of two Masters of Tuscan wines: Franco Bernabei and Neil Empson. Launched in 2009, is made from Sangiovese, Cabernet Sauvignon and Merlot. The grapes hail from a few of the region's finest vineyard sites in the areas of Maremma, Colline Pisane, Colli Fiorentini and Chianti Classico. The vines for this wine are a minimum of 25 years old. Once the different varieties are vinified, the blend ages fourteen months in barrique – principally Allier oak, thirty-six months; 70% of the barrique are new. It then ages in bottle for a minimum of six months. An extremely intense, persistent bouquet showing elegant nuances of violet, red berry, cherry and toasted vanilla as well as balsamic, leather and mineral notes and hints of chocolate, black pepper and cinnamon and a full, lush, flavorful palate characterized by sweet, mellow, "fat" tannins; a velvety texture and a long, lingering finish.

Most recent awards

WINE ENTHUSIAST: 91/100

JAMES SUCKLING: 94/100

VINOUS: 89/100

Winemaking and Aging

Grape Varieties:	85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	25 °C (77 °F)
Length of maceration:	15-20 days
Malolactic fermentation:	Yes
Aging containers:	Oak (80% Slavonian barrels, 20% barrique)
Container age:	At least 10-20% of the French barrique is new, while the rest is second use. Slavonian barrels are 5-6 years old
Type of oak:	Slavonian, French
Aging before bottling:	12 months
Aging in bottle:	12 months
Closure:	Natural Cork

Vineyard

Vineyard location:	From 50 of Tuscany’s best vineyards in Maremma and in Colline Pisane and Colli Fiorentini, as well as a few areas in Chianti
Soil composition:	Calcareous clay, rocky galestro, fine-textured limestone

Vine training:	Guyot
Altitude:	400-460 (1,300-1,500 feet) above sea level
Total yearly production (in bottles):	1,200,000

Tasting Notes and Food Pairing

Tasting notes:	A Tuscan classic! Deep ruby red with garnet reflections, it boasts elegant aromas of leather, black cherry, licorice and plum. The palate is medium to full-bodied with flavors of ripe red fruit, goût de terroir, and subtle notes of vanilla and violet; silky texture with soft tannins, a firm backbone, the perfect integration between acidity and fruit, and a pleasant finish.
Serving temperature:	Best at 16-18 °C (60.8-64.4 °F).
Food pairings:	Wonderful with pasta, risotto, structured dishes, meat and cheese; extremely versatile and food-friendly.
Alcohol:	Alcohol cont. 13% by volume; dry extract: 29.5 g/l; total acidity: 5.80 g/l; residual sugar: 2.85 g/l; pH: 3.36
Winemaker:	Franco Bernabei & Neil Empson

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