

2013 VICOMORO SUPER TUSCAN

LA GREGGIA, TUSCANY, ITALY



THE WINE:

90% Cabernet Sauvignon and 10% Cabernet Franc from a seven-acre vineyard in the tiny hamlet of Tizzana in Western Tuscany near Pistoia. Winemakers Andrea Paglietti (consulting winemaker) and Carmine Potenza made only 500 cases of this wine in 2013. Each varietal is fermented separately in stainless steel before being aged for 12 months in small French oak barrels.

THE ESTATE:

The La Greggia Winery is located in Tizzana near Pistoia in Western Tuscany. The farm has been family owned since the 12th century with the current owners purchasing the property in 1950. The seven acres of vines are planted with Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot and Alicante. Winemaker Carmine Potenza and consulting winemaker Andrea Paglietti are assisted by Lucrezia Carrega with the vision to create small quantities of wines that are expressive of the land, culture, and history of this beautiful area.

TASTING NOTES:

Color: deep glowing ruby

Aromas: sweet cherry skins and blueberry with just whispers of crushed stone

Flavor & Texture: ripe black cherry and subtle notes of vanilla with back round hints of leather

Food Pairing: grilled NY strip steak with a wild mushroom and Vicomoro reduction sauce

-DRINK NOW THROUGH 2027-