

# 2010 VIGNA SANCOL YANEZ

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## **THE WINE:**

40% Cabernet Franc, 35% Cabernet Sauvignon, 15% Merlot and 10% Marzemino.

The grapes are harvested and dried for 18 – 20 days on straw mats in the same process used to make Amarones. This causes water evaporation and concentration of fruit sugars and flavors.

Aged for 30 months in 50% new/50% 1 year old French oak barrels.

## **THE ESTATE:**

Vigna Sancol winery is located in the Valdobbiadene region of Veneto Italy. This area is a DOCG region for Prosecco and is known to yield Italy's finest Prosecco wines. Owned by Cesare De Stefani this small winery produces award-winning Prosecco along with a very limited production red wine called Yanez. Cesare also makes a local artisanal salumi and is the owner of a small but famous tavern called Osteria Senz Oste – or "Tavern Without Host" – where he uses the honor system and stocks this small stone hut with meat, bread, cheese, and of course Prosecco!

## **TASTING NOTES:**

**Color:** Dense maroon-garnet.

**Aromas:** Black cherry, sweet leather notes, and orange-liquor.

**Flavors:** Blackberry, dark cocoa, and hints of vanilla oak.

**Food Pairing:** Grilled rib eye steaks with a sea salt and black pepper rub.

**~ Drink now through 2022 ~**