

2018 TECNICA SAN CASSIANO

CANTINA SAN CASSIANO, VENETO, ITALY



THE WINE:

A blend of 65% Cabernet Sauvignon and 35% Merlot made from estate grown fruit. The harvest is done 10-14 days later than normal to fully ripen the grapes, followed by drying in the “Appassimento” method for approximately 30 days. The wine is then aged for 18 months in a combination of French and American oak. There were only 250 cases made in 2018.

THE ESTATE:

A ten acre vineyard and winery located in the Mezzane Hills of Valpolicella. Owned and farmed by winemaker Mirko Sella. Mirko combines today’s technologies with timeless traditional winemaking methods. He is dedicated to the pursuit of absolute perfection in his wines. He also produces a world class extra virgin olive oil from 100 year old olive trees on the estate.

TASTING NOTES:

Color: dark maroon-ruby

Aromas: sweet red berries and cherries, vanilla, fine leather and Crème de Cassis

Flavor & Texture: ripe, creamy and soft, the red berry and cocoa flavors coat the palate with hints of coffee

Food Pairing: filet mignon in a mushroom, brandy and cream sauce

-DRINK NOW THROUGH 2029-