

# 2012 'SENTOARTE' CABERNET

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CORTE FIGARETTO  
VENETO, ITALY



## THE WINE:

100% Cabernet. All estate grown fruit. Only 450 cases made total, and just 100 available in the United States. 50% of the grapes are picked and dried for 30 days on the traditional Amarone mats. Then the remaining 50% are harvested and the freshly picked grapes are mixed with the 30 day dried grapes. Winemaker: Mauro Bustaggi.

## THE ESTATE:

Located only a few miles north of Veneto, in the heart of the Valpentina region. Family owned and run by Mauro and his wife Patrizia Bustaggi. The vineyard benefits from the cool breezes of the Lessino Mountains, which also provide significant temperature swings between warm summer days and cool evenings. This allows for slow maturation and great acidity balance.

## TASTING NOTES:

**Color:** Dark saturated violet-ruby.

**Aromas:** Black currant and ripe figs with background notes of leather and hints of vanilla oak.

**Flavors:** Full, rich black fruits – ripe, approachable and complex. Dark spices, plum, vanilla oak and black cherry notes. Voluptuous and full bodied, but not thick or overly heavy. Dry tannins on the finish.

**Food Pairing:** Serve with a rich Bolognese sauce over fresh pasta.

~ Drink now through 2023 ~