



Umberto Cesari Liano



Varietal: 30% Cabernet Sauvignon 70% Sangiovese Grosso

Appellation: IGT Emilia Romagna

Alcohol %: 13

Residual Sugar: 10.3 gr/ltr.

Acidity: 6.1 gr/ltr.

ph: 3.5



Tasting Notes:

An intense and persistent nose of vanilla, ripe, dark fruit, and spices. Smooth and sophisticated on the palate with power and personality that lead to a long finish. Excellent with essentially all red meats and game, this is an age-worthy wine that will reward additional cellaring.

Winemaking:

A limited production blend of carefully selected fruit harvested by hand. The berries are soft-pressed and then fermented in stainless steel tanks on the skins at very low temperatures for 25-30 days. Aging followed in large oak barrels for 6 months, plus 12 months in French Allier oak barrels. The wine was bottled under a nitrogen blanket and then cellared an additional 6 months.

Food Pairing: It pairs well with red meats and roasted game.

Accolades

2018 **91** pts J. Suckling

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