

ClassicO

Fine Wines & Spirits
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Umberto Cesari Sangiovese Superiore “Ca Grande”

Varietal: 100% Sangiovese

Appellation: DOCG Sangiovese Superiore

Alcohol %: 12.5

Residual Sugar: Gr. / Ltr.

Altitude: 150 – 200 mtr AS

Soil: Clayey

Tasting Notes: Rich ruby red with purple highlights. The nose shows fruity and floral, with fragrant impressions of sweetbriar, Parma violets, and dried plum. On the palate its clean, dry, and well-balanced, with a decisive entry and delicate tannins that lengthen its finish.

Winemaking: The grapes for Sangiovese Superiore are grown in vineyards averaging 15 years old and yielding 95 quintals per hectare, planted in medium-textured clay soils. The must ferments in temperature-controlled vertical steel fermenters, followed by a medium-long maceration on the skins.

Aging: 6 months’ maturation in steel.

Food Pairing: Wagyu beef carpaccio, grilled eel and sausage.



Accolades

3908 E Broadway Rd Suite 100 Phoenix AZ 85040
p. 480 557 8466 f. 480 557 0556

www.classicowines.com