CA' DEL SARTO

'Ardente ' Toscana Rosso IGT

BRAND: Ca' del Sarto wines are all hand-crafted, small-batch wines carefully made in some of the best regions in Italy: Abruzzo, Friuli, Toscana, and Piemonte. These wines are the result of a unique collaboration between local rock-star vintners and Enotec Imports since 1996. Ca' del Sarto wines are fresh, varietally correct expressions of their type and overdeliver on both quality and price for consumers and operators alike. The Florentine Lily depicted on the label is an ancient Roman symbol of peace and prosperity.

VARIETAL(S): 60% Sangiovese, 30% Malvasia nera, 10% Ciliegiolo

REGION: Tuscany

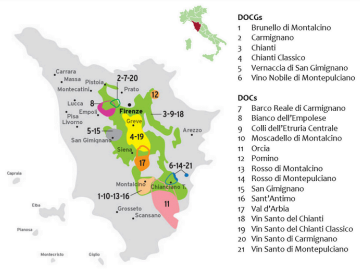
APPELLATION: Toscana Rosso IGT

SOILS/ELEVATION: From vineyards of 12 – 15 years age located in the Chianti and Maremma areas. The soil is prevalently rock, limestone with clay.

HARVEST: Mid September into early October, the grapes were harvested first thing in the mornings to preserve their freshness. The clusters were healthy and clean; the berries were small with thick skins, giving the wine a deep color and fine texture.

WINEMAKING: The primary fermentation is individually done for each varietal. After the harvest, the grapes are destemmed and cooled in stainless steel vats at 8°C to 10°C for the first 12 hours. Primary fermentation lasts app. 10 days, during which the cap is broken and the skins are pushed down in order to ensure the optimal color extraction. After racking, the new wine undergoes malolactic fermentation.

Toscana (Historic Center)



COLOR: Deep ruby red with purple hues.

AROMAS: Generous aroma of fresh, ripe, cherries and berries, with hints of vanilla and spice.

TASTE: Fresh, tart cherry notes with subtle pepper and spice flavors, with a pleasant texture and lingering finish.

PAIRINGS: Excellent with salami, antipasti and various hard cheeses, vegetable soups, first courses with creamy sauces and grilled chicken and pork.

TECHNICAL: Alcohol 13%; Acidity 5.63 g/l; Sugars 6.6 g/l; Dry extract 38.6 g/l

ENOTEC IMPORTS