

2007 Sesta di Spora (Sangiovese) *BRUNELLO di Montalcino DOCG, Tuscany, Italy*



Tuscany is the land of Chianti, as well the villages of both Montepulciano and Montalcino. The red wines from each are stylistically different in many ways, but all three are Sangiovese, heart and soul. Sangiovese is a naturally acidic variety, but with a freshness that is very well balanced. Of the options, those known as “Brunello” wield the most power, yet with a soft roundness and an incredible aromatic intensity.

Sesta di Sopra was only just founded during the late '90s, by two brothers using vineyards they had planted together 20 years earlier! The wines have already received great acclaim ever since their first vintage in 1999:

“ ... Endowed with tremendous power and richness. Dark red fruit, flowers, mint, licorice and spices come to life in this deep, expressive Brunello. The wine turns more feminine and delicate on the finish, where hints of dried flowers and tobacco add the final layers of nuance. The 2007 is a hugely pleasing wine ... ”

– 94 Points, Robert Parker's *Wine Advocate*, April, 2012

Recommended pairings: Baked Goat Cheese salad with honey balsamic
– AND –
Rigatoni Bolognese with creamy tomato sauce