



Sapaio Bolgheri Superiore DOC

Wine: Toscana Superiore Bolgheri DOC

Producer: Podere Sapaio

Grapes: 70% Cabernet Sauvignon, 10% Cabernet Franc,
10% Petit Verdot & 10% Merlot

Area of Production: Tuscany

Wine Making Process: Grapes are harvested by hand and sorted for quality. Alcoholic fermentation occurs in temperature controlled stainless steel tanks with an extended maceration to extract additional color and flavor. The wine is then aged for 18 months in French oak and 10 months in the bottle

Tasting Notes: Intense ruby red in the glass. Thick and lush, notes of blackberry, espresso bean and cherry. The wine delivers power in the mouth boosted by nicely etched tannins.

Food Pairing: Pairs well with wild game, grilles steaks and sharp cheeses.



419.625.9463
www.specialtywineco.com