

## Castelli del Grevepesa

### Clemente VII Settimo Rosso di Toscana IGT 2019

- 90 points, James Suckling
- 92 points, Wine Advocate



**Grapes:** 50% Sangiovese, 25% Merlot, 25% Syrah

**Winemaking & Aging:** Soft crushing of the grapes, fermenting in stainless steel tanks, with maceration on the skins for 15 days at a thermostatically controlled temperature of max 30°C max/86°F. Malolactic fermentation in concrete tanks. Aged 100% in 400 liter French Oak Tonneaux, medium-toasted for 12 months. Refined for at least 3 months in bottle.

**Food Pairings:** Roasted and grilled red meat, mature cheeses.

**James Suckling:** *“A creamy and layered red with currant and berry aromas and flavors. Just a hint of sandalwood. Medium body. Easy finish. Drink now.”*

**Wine Advocate:** *“A blend of 50% Sangiovese, 25% Syrah and 25% Merlot, the barrique-aged Castelli del Grevepesa 2019 Clemente VII Settimo is a wine of volume and generous texture with dark fruit, earthy background notes and wild rose. The wine dances between dark primary notes and balsam herb, and this mix is quite attractive. Elegant mineral tones frame that core of dark fruit.”*

