

Castelli del Grevepesa

Toscana IGT Clemente Settimo "Super Tuscan" 2016

- 91 points, Wine Advocate
- 90 points, James Suckling
- 91 points, International Wine Report

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

Winery Tasting Notes: Very intense, bright ruby red color. Rich and sophisticated bouquet. Excellent balance of wood and wine tannins to create a sapid, complex flavor with a persistent aftertaste.

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

International Wine Report: *"The 2016 'Settimo' opens to aromas of dark cherries, earth, leather, spice are woven together with floral scents, licorice and crushed stones that all come together nicely in the glass. On the palate this is structured with fine grained tannins surrounding the core of red fruits which continue to linger through the finish."*

Wine Advocate: *"This 50% Sangiovese blend with equal parts Syrah and Merlot should drink well with country-style patè piled onto baguette toast. The Castelli del Grevepesa 2016 Clemente VII Settimo is a rich and darkly concentrated expression with ripe fruit, pressed blackberry, cinnamon and spicy nutmeg. The wine is driven by dark fruit concentration and an extra level of softness from the 12 months of oak aging. The Syrah and the Merlot play a big role in the textural richness of this Tuscan blend."*

James Suckling: *"A fruity, flavorful red with notes of berries and vanilla. Medium body. Soft tannins and a tasty finish. Drink now."*

