

Selection[™]
ESTATE SERIES
ULTRA PREMIUM WINE KIT



Selection Estate Series Crushendo takes winemaking excellence to another level by combining all the fine attributes of Estate Series and offering the winemaker the opportunity to add crushed grapeskins contained in a grape pack called "Crushendo".

Estate Series Crushendo CASTELLINA SUPERTUSCAN DI SIENA

(kass-TELL-ee-nah dee See-enn-ah)

We are excited to announce the addition of another 'super' red wine to the Estate Series Crushendo, Castellina Supertuscan di Siena!

Tuscany lies at the heart of Italian culture, language, literature and arts, and its rolling hills are immortalised in the work of many famous Italian painters. Those fertile hills, covered with olives and cypress trees along with vines, and the calcium-rich marl soil combine with endless Tuscan sunshine and cold nights (which help retain intense varietal aromas) to make an ideal wine-growing environment.

In the 1970's Winemakers in Tuscany broke with traditions of Chianti making to create undeniably great wines—the Supertuscans. They concentrated on a single Italian grape (Sangiovese) instead of the usual number of red and whites that go into traditional Chianti, and blended it with Cabernet Sauvignon and Merlot, for a uniquely Italian wine with both well finessed tannins and supple fruit. Ironically, although Supertuscan wines are famous (and expensive) because they are made outside the traditional Italian classification, they are sold only as humble 'vino di tavola' (table wine)!

The bright cherry and lively fruit of Sangiovese matches brilliantly with the firm structure of classic Cabernet Sauvignon and the dark fruit of Merlot. Named for a hillside Tuscan village, our **Castellina[™] Supertuscan** is an immediately appealing red that gets better with age. This wine is a dark-cherry colour with highlights of pretty, ruby-garnet. Bold, yet supple and expansive enough to be consumed with great pleasure, the big, smoky, earthy nose of ultra-ripe cherry and currant fruit is followed by a richly tannic finish.

Viticultural Area: Siena, Tuscany, Italy

Harvest Conditions: pH 3.6, Brix 21.6, TA 5.5 g/l

Similar Styles: Chianti, Barolo, Montepulciano

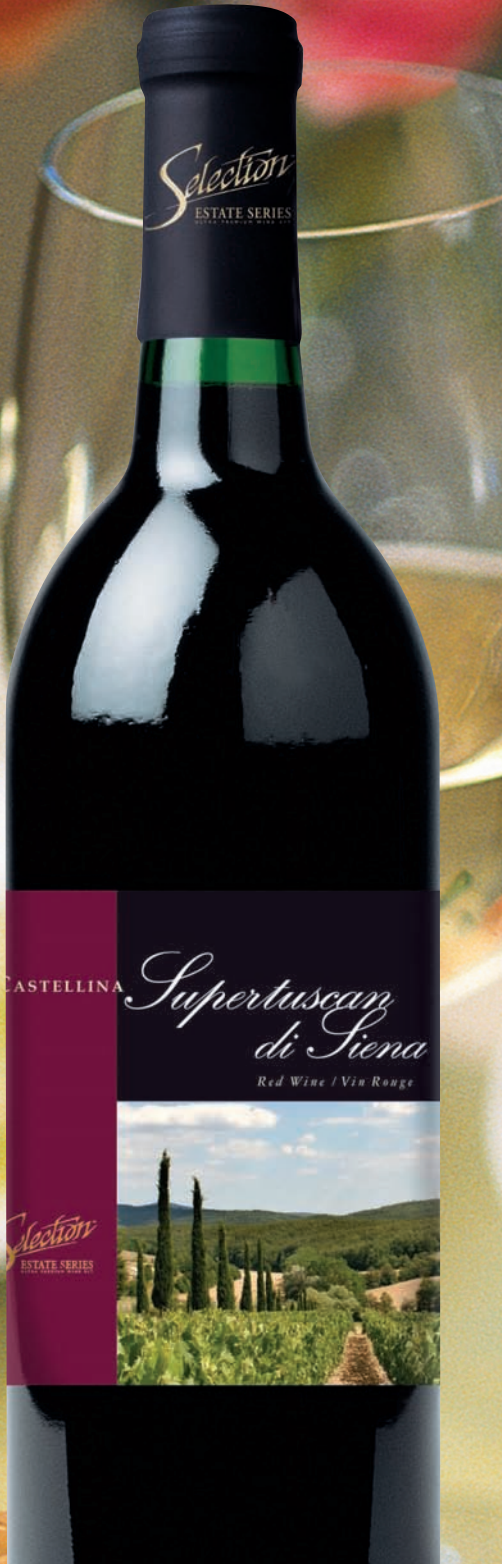
Food Pairings: Rack of lamb with herbs, Tuscan-style meat dishes with tomato sauces, Stroganoff or meat grilled rare.

Sweetness Code: 0 (dry)

Body: Medium-Full

Alcohol by Volume: 12.5-13%

Like the tradition-breaking superwines of modern Tuscany, Estate Series Castellina Supertuscan di Siena is tempting to drink while very young, but the grip and length of the tannins will only subside after 12 months. The ripe cherry and blackcurrant characters will continue to mellow and integrate with the spicy oak, improving over time with good cellaring conditions.




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