



CARDISCO

SANGIOVESE DI TOSCANA I.G.T SUPER TUSCAN

Since it exclusively contains delicate Sangiovese grapes, Cardisco is the truest test of our craftsmen's artful touch. In fact, they spent decades experimenting with over 500 micro-fermentations to perfectly tailor our process to the soil and climate within our vineyard. Furthermore, while similar wines settle for a three-year maturation, we wait an extra year—because patience is a virtue that yields delicious depth. The young wine is aged for two years in steel containers, where it is decanted three times. Then, Cardisco receives its signature woody notes by maturing in new American or French Oak for a full 18 months. Finally, the wine is bottled and left to rest for six to eight months prior to release. The result is a full-bodied, world-class wine that is so well crafted, it *could* last 20 years or more—but who can resist its siren song for that long?

Food Pairings: Cardisco is well paired with any braised red meat or wild game, including wild boar, deer, venison and hare, very nice with some aged cheese.

Grape: 100% Sangiovese
Alcohol: 13.5-14% Vol.
Color: Ruby Red with Hints of Garnet
Aroma: Intense and Fruity with Delicate Overtones of Vanilla and Spice
Taste: Flavorsome, Tannic, Warm-Bodied, Soft, Balanced, Intense, Persistent

Uva: 100% Sangiovese
Gradi: 13.5-14% Vol.
Colore: Rosso Rubino Intenso
Profumo: Fruttato Intenso con Delicati Sentori di Vaniglia e Spezie
Gusto: Corposo, Morbidi Tannini, Bilanciato, Intenso e Persistente.

