

# SER JACOPO



THE QUINTESSENCE OF ITALIAN WINE

Growing grapes and making wine is an art. A kind of art handed down from father to son, which can only be learned through long, slow and laborious experience, taking place again and again according to the season's cycles. SER JACOPO is produced by one of Tuscany's leading wine families. The Castellani family have been making wine in Tuscany since 1903. With Vineyards between Florence and Siena choice vineyards produce the Sangiovese Grapes that are carefully selected and crafted to bring the Essence of Tuscany into each bottle



## Super Tuscan, IGT

**Grapes:** 90% Sangiovese, 10% Merlot

**Vineyards:** From selected parcels located in their vineyards in Suvereto, Cecina and Bolgheri.

**Alcohol:** 13.0%

**Sizes:** 750ml

**Tasting Notes:** Bright ruby color with intense and characteristic notes of violets and plums and black pepper spices. The palate is dry and harmonious, showing notes of black cherry and spices. Clean long finish and velvety tannins.

**Food Pairings:** Pasta with meat sauces. Roasted red meat, pork and lamb. Medium aged, hard cheese.

WINE ENTHUSIAST  
MAGAZINE

"Castellani have been prominent members of the Tuscan wine community for nearly a century. Today, under the guidance of the latest Castellani generation in the person of Piergiorgio, this ancient family company is jockeying for a position as one of the top producers of Italy"

Wine Life Selections

www.winelifeselections.com