

# SELLA ANTICA RED BLEND

The *butteri* are the real-life cowboys from Italy's wild west. Known as some of the most skilled and fearless horsemen and women, they are a kinship bound by honor and integrity to uphold their ancient tradition of herding the long-horned Maremmana cattle through the wild terrain. *Sella Antica* (meaning Ancient Saddle) is born as a homage to the *butteri*, the beasts, and their mutual respect for the land that binds them. Expertly blended with the American consumer's palate in mind, this wine brings out the fruit-forward expressions of the land with an easygoing drinkability that tastes as rich as the story it celebrates.

<b>GRAPES:</b>	Dominantly Merlot and Cabernet Sauvignon, with other varieties.
<b>PRODUCTION ZONE:</b>	Maremma area, in south Tuscany – Toscana Rosso IGT.
<b>TYPE OF SOIL:</b>	Clay, with moderate limestone content.
<b>ALCOHOL LEVEL:</b>	14%
<b>AGING POTENTIAL:</b>	2 to 3 years.
<b>FORMAT (ML):</b>	750 ML
<b>UPC CODE:</b>	632987200106
<b>BOTTLES PER CASE:</b>	12
<b>SCC CODE:</b>	10632987200103
<b>PALLET CONFIGURATION:</b>	4x14

## Tasting Notes

Sella Antica is a smooth, full-bodied red blend. This deep ruby-colored wine offers voluptuous scents of ripe blueberries and blackberries, cooked plums, and spicy notes of black pepper. It continues with hints of vanilla, cocoa, and dried herbs. On the palate, it is dynamic. Rich and fresh at the same time, with bright fruit flavors, soft tannins, and a lingering taste of blackberry, cherry, and chocolate.

## Food Pairings

It is excellent with grilled and roasted meats, even in summer, as the velvety tannins allow it to be served at a cooler temperature. It is also delicious with many international cuisines, such as spicy Asian or South American platters.

