

Sella Antica is a red blend born in Maremma, the land of the Butteri – the real-life cowboys from Italy’s Wild West. A kinship of fearless horsemen and women, they uphold their ancestors’ traditions as they have for over two millennia. We celebrate the Butteri in every glass of Sella Antica; the perfect wine to pair with anything roasted over a fire with its ripe blueberry and blackberry aromas, layers of dark red fruits, spicy oak notes, and velvety tannins that lead you to a smooth and satisfying finish. The second half of 2024 will showcase how we “Live Bold, Grill Tuscan” with a QR code that takes consumers trotting through Tuscany with some traditional grilling recipes on our website.



2024 SECOND HALF



DOUBLE-SIDED CASE CARDS

- 13.5” W x 25.4” H (with 6” feet from bottom)
- 10” W x 16” H (with 6” feet from bottom)



TWO-SIDED NECKER

- 2.25” W x 4.5” H (1.5” fold from top)



Sella Antica (meaning “Ancient Saddle”) is a full-bodied red wine as rich as the story it celebrates. Like the Butteri, who honor their ancestral traditions as they have for over 2,000 years, Sella Antica is expertly blended using centuries-old methods to bring out the fruit-forward expressions of the land. One of the time-honored customs we’ve embraced from the Butteri is Tuscan *grigliata* (grilling). Our new recipe page on www.sellaantica.com will highlight our wine’s versatile pairing potential with any grilled dish.



2024 SECOND HALF

TASTING NOTES

- Sella Antica is a full-bodied wine with ripe blueberry and blackberry aromas, hints of vanilla, cooked plums, cocoa, and notes of black pepper.
- On the palate, it is dynamic. Layers of dark fruit flavors, chocolate, and spicy oak, framed by soft tannins, lead you to a smooth and satisfying finish.



TUSCAN RECIPES LANDING PAGE

