



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## S.J. Rosso di Toscana IGT

The Super Tuscan of the range, S.J. is “a variation based on Sangiovese.” It is a blend of mostly Sangiovese, accented by Merlot. It ages in French oak tonneaux, which offers the blend softness and preserves the quality and freshness inherent in Sangiovese. Harvested in the earliest days of fall, the grapes macerate for eighteen days before aging in stainless steel and in Allier oak tonneaux.

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**Wine exported to:** Bermuda, Canada, USA, Japan, Korea, Poland, Australia, Austria

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## Most recent awards

**VINOUS:** 92

**VINI BUONI D'ITALIA:** Vini da Non Perdere

**JAMES SUCKLING:** 88

**WINE ADVOCATE:** 90

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## Winemaking and Aging

Grape Varieties:	60% Sangiovese and 40% Merlot
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	18 days
Type of yeast:	Indigenous
Length of maceration:	18 days
Malolactic fermentation:	Yes
Aging containers:	Tonneaux
Container size:	5 or 7.5 hL
Type of oak:	Allier oak tonneaux
Aging before bottling:	22 months
Aging in bottle:	3 months
Closure:	Natural Cork



## Vineyard

Organic:	Yes
Vineyard location:	Montalcino, Tuscany
Soil composition:	Tuff
Vine training:	Guyot
Altitude:	300-450 meters (980-1,480 feet) above sea level
Vine density:	5,000 vines per hectare
Exposure:	Southeastern/eastern

Age of vines:	10-15 years old
Time of harvest:	Late September
Total yearly production (in bottles):	2,000-9,000

## Tasting Notes and Food Pairings

Tasting notes:	Concentrated and lush texture; a rich, ripe, mellow and structured Super Tuscan, packed with berry aromas and intriguing nuances of autumn leaves, spices and incense.
Serving temperature:	Best served at 18 °C (64.4 °F).
Food pairings:	Pairs well with structured, flavorful dishes, red meat and aged cheese.
Aging potential:	10 years
Alcohol:	Alc. cont. 14% by vol.
Winemaker:	Paolo Vagaggini