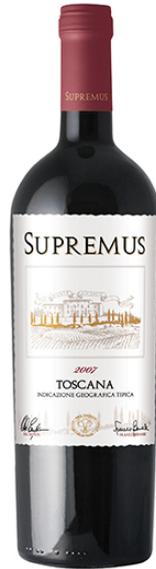




**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Supremus Toscana IGT

Supremus was first launched in 2009, by Neil and Maria Empson who founded several of their own brands from various Italian regions after they established Empson and Co. The pair had always adored Tuscany, so it was only natural they craft a Super Tuscan of their own with the guidance of enologist Franco Bernabei. This passionate and experienced team focused on creating a harmonious wine made from Sangiovese, Cabernet Sauvignon and Merlot grown in prime vineyards in Chianti Classico.

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**Wine exported to:** Switzerland, Hong Kong, Bermuda, Austria, United Kingdom, Canada, USA, Norway, Singapore, Vietnam, Japan, Korea, Finland, Ireland, Denmark, Malaysia

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## Most recent awards

**LUCA MARONI:** 94

**JAMES SUCKLING:** 92

**WINE ENTHUSIAST:** 92

**VINOUS:** 89



## Winemaking and Aging

Grape Varieties:	75% Sangiovese, 15% Merlot, and 10% Cabernet Sauvignon
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	25 °C (77 °F)
Length of maceration:	15-20 days
Malolactic fermentation:	Yes
Aging containers:	80% large oak botti 20% barriques (untoasted)
Type of oak:	Slavonian, French
Aging before bottling:	20 months
Aging in bottle:	12 months
Closure:	Natural Cork



## Vineyard

Organic:	Sustainable
Vineyard location:	The Castellina in Chianti UGA
Soil composition:	: Compact calcareous clay, rich in macro and micro elements and skeleton of alluvial origin.
Vine training:	Spurred cordon
Altitude:	300 meters (984 feet) above sea level
Vine density:	5,000 vines per hectare

Exposure: South/Southwest

Age of vines: 50 years old

## Tasting Notes and Food Pairings

**Tasting notes:** A Tuscan classic! Deep ruby red with garnet reflections, it boasts elegant aromas of leather, black cherry, licorice and plum. The palate is medium to full-bodied with flavors of ripe red fruit, goût de terroir, and subtle notes of vanilla and violet; silky texture with soft tannins, a firm backbone, the perfect integration between acidity and fruit, and a pleasant finish.

**Serving temperature:** Best at 16-18 °C (60.8-64.4 °F).

**Food pairings:** Wonderful with pasta, risotto, structured dishes, meat and cheese; extremely versatile and food-friendly.

**Aging potential:** 15 years

**Alcohol:** Alcohol cont. 13% by volume; dry extract: 29.5 g/l; total acidity: 5.80 g/l; residual sugar: 2.85 g/l; pH: 3.36

**Winemaker:** The Empson Family