

Tasting notes by Ernesto Gentili

(tasting of January 2018)

About Ernesto Gentili.

Ernesto Gentili is an expert and professional wine journalist . Aso ne can read on his website www.ernestogentili.it he has contributed to the printing of Guida al Vino Quotidiano e Guida ai Vini del Mondo with Slow Food publisher. In 1994 he started taking care of Guida Vini d'Italia with Gambero Rosso-Slow Food, as supervisor of wines from Tuscany. He has been editor of two editions of Almanacco del Berebene. From march 2003 to 2016 he has been editor of Guida I Vini d'Italia by L'Espresso, together with Fabio Rizzari,

EOLA 2015 - Costa Toscana Rosso Igt

(Sangiovese, Merlot)



Tasting notes: the colour is classic, intense, dark and compact ruby red.

The perfume consists of ripe plum, blackberry, myrtle and fresh spices in a precise and expressive composition.

At the palate this wine is determined and the warmth of the vintage is contrasted by the fragrance of the fruit. The development in the mouth is dense and soft, thanks to a clos meshed tannin structure. The finale is coherent, long and balanced, characterized by a mature fruit.

Even if this wine can be drunk immediately, it has a good potential of longevity, thanks to its balance and its body's structure.

Serving temperature: 18 degrees.

Pairing: this eclectic wine may be served with spiced and slightly aromatic dishes. It prefers "antipasti", first and second courses of the Tuscan tradition.

LARÀ 2015 - Costa Toscana Rosso Igt

(Merlot, Syrah)



Tasting notes: the color is an intense ruby red without chromatic excess. The perfume has surprisingly intense and original impact, paired with fruity attributes such as wild berries, pepper and violets. The palate is warm, generous and soft. It is balanced in the center of the mouth, where it develops with precision. The aftertaste is still a bit tannic and young but it will be smoother after ageing in bottle. The warmth of the vintage is reflected in this wine. It's fundamental strength is partly a guarantee for its future development.

Serving temperature: 18 degrees.

Pairing: with no doubt to be paired to roasts and grilled meat.

RAMANTO 2015 - Costa Toscana Rosso Igt

(Cabernet franc, Merlot, Petit verdot)



Tasting notes: ruby red colour, dark and brilliant at the same time.

The perfume is compact, deep and concentrated with spicy attributes, blueberry, red currant, cacao and balmy hints.

In the mouth it is dense, full and consistent with a soft and velvety touch. The aftertaste is long with round and sweet, dense tannins. The intense final taste still contains young features. Thanks to the excellent quality of the tannins, this wine is promising complexity and longevity.

Service temperature:

Serving temperature: 18 degrees C°

Pairing: this is a versatile wine. As it is a young wine you may pair it to first courses, based on game and mushrooms and tasty meat dishes. After several years of bottle aging this wine is a perfect match with game.

SOPRA SANGIOVESE 2015 - Doc Montescudaio
(Sangiovese)



Tasting notes: this wine is a lively and intense ruby red with garnet red highlights. The perfume is mature and has a rich fruity sent of sour black cherry with toasted hints.

The taste is powerful and vigorous. The alcoholic impact is contrasted by a verve acidity, typical for this grape variety, and its crisp tannins. At the moment, the youth of this wine, does not promise an easy softness, but in compensation it offers a not bask character, to be discovered after some year of bottle aging.

Service temperature: 19 degrees °C.

Pairing: this wine is at its best with contrasting preparations. It has to be paired with food to express its full potential. Matched with grilled meat, this wine achieves the full vitality of its structure. Thanks to the tannins and the acidity it is perfectly paired to a "Bistecca alla Fiorentina" (tuscan beef steak).

SOPRA MERLOT 2015 - Doc Montescudaio

(Merlot)



Tasting notes: A beautiful, intense and brilliant ruby red. The perfume is composed, ordered and focused, with odour of blackberry, prune, sour black cherry and hints of cinnamon and clove.

In the mouth it develops with intensity, energy and contrast. The fruit is fragrant and tonic with lively tannins indicating its extremely young age. The aftertaste is pleasant with the savoury sensation of a Merlot with personality, which is not aligned with other “super soft” versions. This wine requires a further bottle aging to express its full potential.

Serving temperature: 18 degrees °C.

Pairing: the wine can be paired to many meat dishes, such as grilled, roasted or stewed.

SOPRA PETIT VERDOT 2015 - Doc Montescudaio

(Petit verdot)



Tasting notes: the colour is dark, almost black, concentrated and brilliant. The nose is original with a pronounced balmy note and a hint of anise, mint and chocolate (After Eight) and without vegetable notes. The taste is decided, balanced and intense but not aggressive. The fruit is well integrated and mature. Its fresh acidity is stimulating and pronounced. The tannins are lush, sweet and aromatic and the aftertaste of this red wine develops extensively with hints of balm and spice. In spite of its young age this wine is already well balanced with an interesting personality.

Serving temperature: 18 degrees °C

Pairing: this wine is a perfect match with meat sauces, pepper steak and may also be served with game or Tuscan “Crostini”.

SOPRA SYRAH 2015 - Doc Montescudaio

(Syrah)



Tasting notes: the colour, though not dark, is ruby red.

The perfume is typical for the variety with sensations of prune, flowers and black pepper.

At the palate this wine presents an outstanding sweet ripeness of the fruit, which caresses the centre of the mouth, finding energy and it's momentum for a fresh closure of clos meshed tannins and a mineral hint.

This Syrah, while still young, balances perfectly the varietal character and its "Terroir"

Serving temperature: 18 degrees °C

Pairing: it's a wine which is perfectly paired with Tuscan liver pate toast (Crostini toscani) and first dishes with game sauce and second courses with simple meat preparations. It may also be paired with more daring and spicy dishes.

SOPRA CABERNET FRANC 2015 - Doc Montescudaio

(Cabernet franc)



Tasting notes: The colour is a dark ruby red with brilliant highlights.

The perfume is very typical but complex with spicy notes of white pepper, red currant, black currant, cedar and fresh balmy hints.

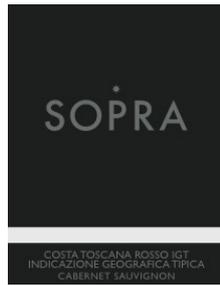
At the palate emerges a lively, upright and crisp fruit with a dynamical and reactive development in continuous progress. The close-meshed, sweet and spicy tannins are possessing particularly fine grains. The final taste is long, articulated and of great prospect.

This currently young wine presents itself with a combination of character and balance showing a remarkable potential of complexity.

Serving temperature: 18 degrees °C

Pairing: a bit like all wines of the “Sopra” line, this wine is preferably paired with meat dishes. Though it is already excellent balance, this wine becomes smoother once paired with food and suits a wide array of first and second courses. The spicy character of its perfume means it’s well paired with spicy or mushroom based dishes

SOPRA CABERNET SAUVIGNON 2015 - Doc Montescudaio
(Cabernet sauvignon)



Tasting notes: the colour is a compact and intense ruby red.

The bouquet has its own personal character with perfumes of myrtle, elderberry, red currant, flowers and “Macchia” (Mediterranean wood). This gives it a sense of maturity and a close bond with the ambient.

The taste is soft and concentrated, with a sturdy framework consisting of layers and layers of tannins of excellent quality. The finale is still young, but already well composed.

It still needs some time in the bottle to show its full potential. This wine is long lasting and while already drinkable, it’s a wine you can “forget” in your cellar for some years before coming back to.

Serving temperature: 18 degrees °C

Pairing: it’s hard to recommend a recipe to pair this wine to. Its rugged and smooth body makes it perfect to be matched with variuos parings, mainly meat dishes and beef.