



“S.J.” TOSCANA IGT: 60% Sangiovese and 40% Merlot. The resulting wine is fine tuned for four months in stainless steel, 4 to 12 months in Allier oak tonneaux, and in the bottle for three months. Ripe, mellow, structured, packed with berry fruit, and intriguing nuances of underbrush, spices & incense.



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