

2016 ASLAN MAREMMA TOSCANA ROSSO

The 2016 Aslan Maremma Toscana Rosso offers abundant aromas of cassis, blueberries, cranberries, fragrant blue flowers, crushed herbs, tobacco, espresso roast, incense and white pepper. The bright balanced acidity and firm backbone of smooth velvety tannins lead into the gorgeous enduring finish.

92 POINTS – JEB DUNNUCK

A step up, the 2016 Rosso is a Super Tuscan-like blend of 70% Sangiovese, 20% Merlot, and 10% Cabernet Sauvignon that spent 12 months in French oak. Lots of ripe black cherry and blackberry fruits as well as some peanut, tobacco, and herbal notes give way to a beautifully balanced, medium to full-bodied red that has tons of character in its old school, complex style. It should keep for at least a decade. 2/13/2020

Denomination	Maremma Toscana DOC
Area	Magliano in Toscana
Exposure	South-east
Elevation	180 meters
Soil composition	Sandy soil with a skeleton of sandstone
Farming	Sustainable
Year planted	2001
Grape variety	70% Sangiovese 20% Cabernet Sauvignon 10% Merlot
Cellar aging	12 months in French oak 6 months in stainless steel tank
Bottle aging	6 months in bottle
Alcohol	13.5 %
Cases	500 cases

