



Antonio Sanguineti Caruso

(ka-ROO-zoh)

Quite simply one of the most interesting wines we have ever tried from Italy, Caruso is, to use an unusual descriptor, visionary. Antonio “Il Maestro” Sanguineti has brought together three of his closest friends from across Italia—Giuseppe Lonardi in Valpolicella (North), Alessandro Bocci in Toscana (Central), and Giuseppe Martorana in Sicilia (South), to make a single wine from the three major zones of Italia. Perhaps best described as a “SuperItalian,” it is a “baby Amarone” meets “baby SuperTuscan” meets Sicilian Nero d’Avola. Wow!



LOCATION

Toscana, Italia.
(Multiple locations)
12 hectares. 150-450 meters.



SOIL

Medio impasto.



ESTATE

Antonio Sanguineti.
(ahn-TOE-nee-oh
sawn-gwee-NAY-tee)



VINE

Spurred Cordon.
4,500 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Antonio Sanguineti
*(with Giuseppe Lonardi,
Alessandro Bocci, &
Giuseppe Martorana).*



VINIFICATION

Fermentation in temperature
controlled tanks.



VARIETALS

50% Sangiovese,
20% Nero d’Avola,
14% Corvina,
10% Syrah,
6% Rondinella.



BARREL

No barrel aging.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

13.9% by volume.



FOOD PAIRING

Filet mignon, grilled Portobello
mushrooms with balsamic,
and veal scallopini.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

www.svimports.com