



Antonio Sanguinetti Nessun Dorma I.G.T.

(NAY-soon DOHR-mah)

“Nessun Dorma” is the favorite aria of “il Maestro” Antonio Sanguinetti, and this wine is one of our favorite accessible, friendly blends. With vines carefully selected from all around Toscana, including Sangiovese from Capraia e Limite (Montalbano), Merlot from Gavorrano (Grosseto), and Syrah from Suvereto (Livorno), the Maestro has made a true “SuperTuscan.” The Merlot is intensely floral and elegant, while the Sangiovese is fresh and bright. The Syrah adds depth and body, offering a bold expression of forest-floor truffle, ripe cherry, and blackberry preserves.



LOCATION

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



SOIL

Clay and sandstone.



ESTATE

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



VINE

Spurred Cordon.
4,000-6,200 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Antonio Sanguinetti
*(with La Magia &
Lombardo).*



VINIFICATION

Stainless steel with controlled temperature
for 20 days (Sangiovese). Open vat for
15-20 days (Merlot & Syrah).



VARIETALS

50% Sangiovese,
30% Merlot,
20% Syrah.



BARREL

Stainless steel (Sangiovese). 2nd and
3rd passage open vats (Merlot & Syrah).



RESIDUAL SUGAR

0 grams per liter.



MATURATION

8 months in the barrel.
2 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

2,000 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Spinach and mushroom ravioli
with Parmesan, Chicken Marsala,
and Beef Stroganoff.



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

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