



# Antonio Sanguineti Vincero! I.G.T.

(veen-chay-ROH)

“Maestro” Sanguineti, Toscana’s beloved winemaker and enological ambassador, has made a white wine compliment to his popular Nessun Dorma SuperTuscan. In fact, Vincero! takes its name from the last line of Nessun Dorma, and means simply, “I will triumph!” And indeed, we believe he has, with this terrific blend of the increasingly popular Vermentino, with Malvasia Bianca and Chardonnay. Crisp yet lush, it’s approachable enough to sip alone, yet will pair with serious foods.



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  
*(in partnership with  
La Magia and Lombardo).*



VINIFICATION

Fermentation in temperature  
controlled stainless steel tanks.



VARIETALS

50% Vermentino,  
30% Malvasia Bianca,  
20% Chardonnay.



BARREL

No barrel aging.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

2 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

800 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Scampi with fresh herbs, Spring  
pea risotto, and a cutting board  
of Italian cheeses.



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

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