

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
SCUCHI	Terra Scura	Italy	Tuscany
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sangiovese	12.5%	No	Cork



## *Background*

Cantine Mazzei is a family-run winemaking and bottling business based to the north of Milan that was originally started by Roberto Mazzei, back in 1981, and today is run by his son, Andreas.

They specialise in wines from central and southern Italy and over the years have built strong relationships with different growers in these regions. And this now includes a collaboration with top Sicilian oenologist, Dino Croce, to purchase vineyards and set up a winery down there.

## *Winemaking*

Grapes are harvested from small vineyards found in the provinces of Florence. They are then pressed and fermented under controlled temperatures of 26-28°C for 12 days. Wine is aged for at least 6 months in stainless steel tanks, preserving the fruit characteristics and flavours.

## *Tasting & Pairing*

Inviting ruby red appearance; soft, elegant aromas of cherry and plum on the nose with a hint of leather in the background. Well balanced with a decent finish.

Would pair well with red meat and game dishes.

## *Sustainability & Extra Information*

n/a