Super Tuscan "Sentimento"

Trambusti · 2022



REGION	Toscana
APPELLATION	IGT
GRAPE	Sangiovese, Syrah, Cabernet
TYPE	Red
ALCOHOL	14.0%
BOTTLE	750 ml

TASTING NOTES

Party Time. Take me to a Date Toscana Sangiovese, Syrah Cabernet Sauvignon Spicy Notes Light Amarena Cherry Warm Mouthfeel Full Body

FOOD PAIRINGS

Grilled lamb, Steak, Aged Pecorino Cheese

PROFILE

Body	■■■□□
Acidity	■■■■□
Tannin	■■■□□
Fruit	■■■□□

ABOUT THE WINE

Experience the essence of “Feeling” with Sentimento, a remarkable Super Tuscan blend celebrated for its exceptional body and rich character. This distinguished wine undergoes a prolonged aging process that brings out unparalleled smoothness and harmony, creating a deeply complex flavor profile that delights the palate. Visually, Sentimento captivates with a dark ruby red hue highlighted by subtle garnet reflections. These tones hint at the wine’s depth and sophistication, inviting you to explore further. Its bouquet is intense and multifaceted, revealing refined spicy notes that awaken the senses and prepare you for the taste journey ahead. On the palate, Sentimento offers a dry, warm, and austere character, perfectly balanced by an elegant harmony. It finishes with a mildly lingering note of toasted almonds and ripe berry fruits. Every sip unfolds rich layers of flavor, truly embodying the spirit and tradition of a Super Tuscan wine. The wine’s complexity and smooth tannins make it approachable yet profound—a perfect choice for both wine enthusiasts and newcomers. When it comes to food pairing, Sentimento shines with robust Tuscan dishes. Try it alongside a classic bistecca alla fiorentina (grilled steak), wild boar ragù, or aged pecorino cheese. It also beautifully complements hearty mushroom risottos and other rich, savory meals. The wine’s balanced tannins and intricate flavors enhance every bite, making your dining experience memorable.