

642° Maremma Toscana d.o.c.

"642° is produced on the 'Tenuta La Badiola' estate at the 42nd degree of latitude in the Tuscany region of Maremma. Its unique blend of 6 different types of grapes creates a rich, luscious, complex and extremely elegant wine that combines the best of tradition with a new interpretation of European varieties."

Area of Production: Maremma (Tuscany, Province of Grosseto)

Designation: Maremma Toscana d.o.c.

Cepage: Cabernet Sauvignon, Merlot, Petit Verdot, Syrah, Sangiovese, Grenache (The grapes used to produce 642 are organically farmed and vinified, although the wine is not organically certified)

Alcohol: 14%

Wine Notes: Aromas are of wild berry fruits, like blackberry and dried plum which then yield to richer impressions of candied fruit and dark chocolate. Nuances of vanilla and tobacco leaf. Rich and full-bodied in the mouth, this wine has tannins that are perfectly balanced and well integrated. A lively acidity brightens its fruit. The long-lived, delicious finish is infused with aromatic, ripe fruit.

Recommended Food: Game, steak, and roasted meats.

Reviews: James Suckling – 90 pts – 2011 Vintage
BTI – 90 pts – 2013 Vintage

UPC Code: 089475030019



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