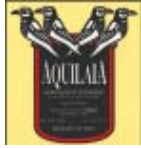


ERIK BANTI “Aquilaia”

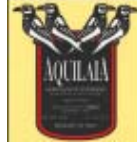
(Rosso Toscano IGT)



One of two single-vineyard wines from Signor Banti, Aquilaia issues from vines averaging 30 years of age. The grape must (80% Sangiovese, 20% Grenache) is fermented in stainless steel, then aged in medium-sized oak barrels for about 15 months. The intention is to avoid overwhelming the fruit with too much wood, and yet to fortify the intense and unique flavors. Try this unusual wine from western Tuscany with rich stews and casseroles, game, and fine aged cheeses.

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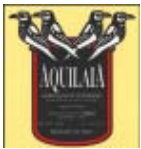
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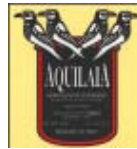
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