

ERIK BANTI “Ciabatta”

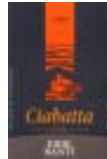
(Morellino di Scansano Riserva)



Erik Banti was the first to make modern wines in the Maremma, in Tuscany’s southwest corner not far from the sea. He is in fact largely responsible for the appellation the wines now bear - Morellino di Scansano. The “Ciabatta”, his name for the 100% Sangiovese Riserva, is aged in stainless steel and mixed wood. Medium-bodied and tangy, its black cherry fruit gives way to an almond-walnut finish. It is a ready match for lamb stew and mature cheeses.

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