

**SASSOALLORO TOSCANA IGT IMBOTTIGLIATO DA JACOPO SANTI FIBS SRL SCANSANO  
– ITALIA 2004 13%**

**VISUAL ANALYSIS:** limpid, intense ruby red, quite flowing.

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by herbs, blueberries, blackcurrants marmalade, vanilla, sweet spicy and violet.

**GUSTATIVE ANALYSIS:** the mineral note is just on the average and in the same time tannins are really interesting. The final is dry, and wood and black fruits marmalade flavoured. The gustative aromatic persistence is about 5 seconds.

**WINE-FOOD COMBINATION:** lamb brochette

- The succulence of the meat is countweighing the astringency of the tannins
- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the dry final of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** Supertuscans wines are simplified wines to provide a step-by-step approach to the joy of tasting for pleasure.