

WINE:
VILLA PUCCINI,
SUPER TUSCAN RED IGT

PRODUCER:
VILLA PUCCINI

REGION:
TUSCANY



Characteristics

A ruby color with a complex bouquet of violets and cherries. A dry taste with nuances of plums and black pepper and a long finish.

Grapes

90% Sangiovese, 10% Merlot

Food Affinities

Roasts, steaks, chops, game dishes, beef or veal stews. Rich cheeses. Meat dishes based on garlic and rosemary. Pasta with meat sauces.

THE WINERY

Several years ago, HeyDay Corporation entered into a joint venture with Dr. Sabino Russo, a dynamic young enologist who works on an estate near Pisa, to produce premium Italian wines for sale in the USA. Under his supervision, these fine wines are aged and bottled at state of the art wineries throughout Tuscany.

Initial results have been extremely rewarding. Chianti Riserva and Chianti Superiore won Silver and Bronze medals respectively at VinExpo 2001 in Bordeaux. From the vine to the bottle, great care is taken to assure quality, consistency, and authenticity. These fine wines appear with the Villa Puccini and Terra Nostra labels.

THE VINE

The Sangiovese is a red grape varietal that dates to the Roman classical era. Its etymology, “Sangue di Giove” (“Blood of Jupiter”) is an indication of its power and grandeur. It is one of Italy’s most important grapes, producing Brunello di Montalcino and providing the basis for Chianti, Chianti Classico and Vino Nobile di Montepulciano.

Although once regarded as a blending grape for Cabernet wines, Merlot is enjoying its day in the sun as a chic, trendy varietal. It has been in Bordeaux since 1784, where it is responsible for great Pomerols and St. Emilions. Its opulent, plummy style with low tannins has made Merlot a worldwide hit. Italian styles vary from fresh, light and young to more concentrated, barrique-aged cosmopolitan versions

THE WINE

Villa Puccini is created to embody the traditions and innovative spirit of Tuscany. The wine starts with ripe, coastal fruit. Only the finest Sangiovese and Merlot from family-owned coastal vineyards near Suvereto, Cecina and Bolgheri are used to make this Super-Tuscan. Maritime influences and special soil - consisting of clay, limestone and gravel - impart a notable softness to the fruit in hillside areas.

Villa Puccini is patiently aged and refined; both in large and small oak casks from Slovenia and from France for about 1 year. Three months of bottle aging takes place before this carefully made red wine is released. It is cold-bottled under a nitrogen blanket at the Villa Puccini winery in Santa Lucia in Tuscany.

It is a dry wine that has many of the characteristics of the lofty Tuscan reds. Still, it is delicious and approachable in its youth. Like all wines of character, it will continue to mature in the bottle for a few years; we recommend, however, that you enjoy it young.



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