

RAO'S PRIVATE RESERVE Super Tuscan 2003



Region

Tuscany

DOC

Appellation

I.G.T.



Grapes

100% Sangiovese, which were picked and hand selected during the first ten days of October.



Vinification

Fermentation takes place in 50hl cement, and required frequent pumping-over. The malolactic fermentationj took place in new French Oak Barriques.



Characteristics

A rich and balanced red with blackberry, tobacco and chocolate overtones on the nose. It is full-bodied with firm tanninsand a silky finish.



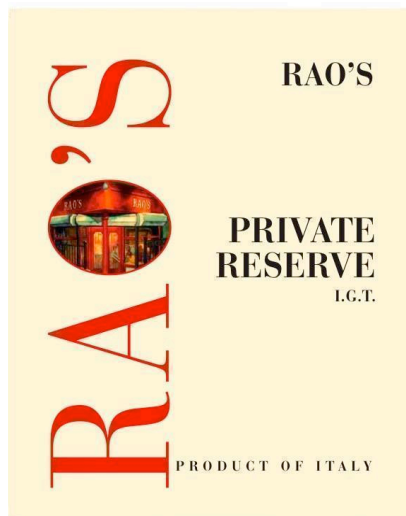
Alcohol

14.5% vol.



Cellars

The wine spends two years in French Barriques, and is held in the bottle for 3 months prior to release.



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