

ERIK BANTI TOSCANA IGT 'CARATO'



Sangiovese, Syrah and Cilieggiolo (a traditional grape grown in the Maremma.) Bright ruby red color with light garnet hues. Intense, lingering aromas of vanilla, tobacco and cherries with ripe pineapple and a pleasant undertone of young oak. Dry, spicy and harmonious with excellent length and well-measured tannin. Best served with white meats such as chicken or rabbit and mid-aged cheeses such as pecorino or goat cheese.

The estate vineyards are located in the hilly environs of Morellino di Scansano, in the Maremma region of coastal Tuscany. Morellino is the local name for the Sangiovese grape variety. The microclimate is influenced by the proximity to the sea, making the temperatures milder, and the mountains, which give a little rain in summer so the grapes ripen early. The grapes are harvested by hand in mid-September beginning with the Syrah and the Cilieggiolo, ending with the Sangiovese, which takes more time to mature. The wine is macerated on the skins and fermented at controlled temperatures for 10 days with frequent pumping over for the best possible extraction of polyphenolic substances. When first racking and malolactic fermentation are complete, the wine begins aging in oak barriques ("carati"), for about 10 months. It is bottled 14 months after the harvest.

Erik Banti bottled his first Morellino in 1981, long before the Maremma became a wine destination. In fact Erik contributed greatly to the area's recognition, as he helped pioneer quality wine production. By 1994 he moved into a new winery in Scansano, and in 1998 he started to replant the vineyards and extend the cellars. He introduced short pruning, increased vine density and implemented dry farming (no irrigation). The estate now covers 54 acres. All the vineyards are in the Morellino di Scansano appellation. Erik also buys grapes from his neighbors, allowing him to produce up to 28,000 cases. 50% in Morellino di Scansano DOCG and 50% in Toscan IGT.

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Tasting Note:

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Shelf Talker:

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