

# TT

## FERRUCCIO PRIMO

1942, Ferruccio Sutto is the dynamic mind and at the same time the driving force that gave a decisive boost to the production of our wines. These characteristics of strength and dynamism are turned into nectar thanks to the fabulous grapes of 2009, in this double magnum of Cabernet Sauvignon-Merlot blend dedicated to him.



**Colour** *Intense garnet-red.*

**Nose** *An ethereal and captivating scent immediately overwhelms the nose with notes of wild berries, that develop into a clear aroma of Agostana plum. The following evolution in the glass allows to notice few herbaceous hints which keep the force of the wine through the years without dominating the pleasant perfumes of autumnal flowers and tertiary spicy scents of tobacco and vanilla.*

**Taste** *Rich and balanced to the palate, it has a nice acidity and a structured roundness due to the aging which highlights the sweet tannins, giving the wine a long and velvet finish.*

**Method of production** Only the best grapes of the best vintages after a long maceration and at least 20 months in barrique become Ferruccio Primo.

**Alcohol** 13,5%.

**Harvest** First fortnight of October.

**Grape** Cabernet Sauvignon and Merlot.

**Bottle size** 3,0 l.

**Food matching** Good with game, excellent with red meat, it suits articulate and dynamic pairings, finding its perfect match with mature cheese.

**How to serve** 18°C, we suggest to open the bottle half an hour before serving, then decant it and pour in large glasses.

**How to list on wine menus** Ferruccio Primo (Cabernet/Merlot) IGT delle Venezie, 2009, Sutto.



**Sutto agricola**

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