



CUSUMANO

2012 Sàgana

JAMES SUCKLING.COM 	95 pts
 WINE ENTHUSIAST	90 pts
 eRobertParker.com	90 pts
Wine Spectator	90 pts

Cusumano Winery is spearheaded by two brothers whose value of artistic excellence and passion for meticulous detail, have driven them to create a bright explosion of modern, innovative and dynamic wines. The two brothers run the operations closely with their father, Francesco Cusumano, and craft the wines with expert winemaker Mario Ronco. The wines are all estate grown and the family owns and operates more than 1,000 acres of vineyards located in different areas around Sicily. This sophisticated wine is made from 100% Nero d'Avola. These grapes are harvested by hand and only the best clusters are selected from the rich, white soil vineyards of San Giacomo. Enjoy this rich, plummy wine with pizza or red meat.

Appellation: Sicily, IGT

Varietals: 100% Nero d' Avola

Color: Ruby red.

Profile: Aromas of mulberries, wet earth, and blackberry notes with a full body and velvety tannins.

Vinification: Hand picked. Cold pressing in contact with skins followed by static clarification. Fermented in 225 liter oak barrels for 6 months followed by fining in the bottle.

The Vineyard: Grapes are from Salemi and Monreale zones. Located at an altitude of 820 ft. above sea level.

Alcohol: 14.0%

Features:

- 100% estate-grown and produced and the grapes are 100% hand-harvested.
- Nero d'Avola grapes of Sàgana are grown in the San Giacomo vineyards of Sicily.
- Enclosed with a special glass stopper – the only winery in Sicily with this modern technology.

Benefits:

- Cusumano produces high quality and high value Sàgana with 95pt James Suckling and 90pt Wine Enthusiast ratings.
- The San Giacomo terroir produces the peppery and dark berry unique taste of Sàgana that pairs well with many restaurant meat dishes.
- The innovative glass stopper keeps the wine fresh and offers a unique and user-friendly reusable closure.



UPC: 086891-08242-4
 SCC: 10086891-08242-1
 Case: 6pk/750ml