

Buli

Estate 44 Rosso

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 60% Sangiovese, 20% Cabernet Sauvignon, 10% Merlot, 10% Syrah

WINEMAKING: Handpicked, two days cold-soaked fermentation in stainless steel. Each variety vinified separately.

ALCOHOL BY VOLUME: 14.5%

AGING: Aged 1 year in 20% new and 80% used French oak

ANNUAL PRODUCTION: 6500 bottles



THE STORY

Buli is a love story. It is about a son connecting to his maternal homeland and the place where his parents met and were wed. His parents met in WW2, it was love at first sight, an American GI and a woman from the town of Torre e Castello in Siena. The war had savaged her town. As an excuse to see her he provided food and materials for her entire town. He would drive hundreds of miles to see her on his leave. He stayed after V-E day to marry her and bring her home with him. Robert Buli visited his relatives there as a child and was determined to live there one day. He achieved his dream, purchased a winery and he brings to us the wines from this great place and the romantic story of his parents love.

THE ADJECTIVES

OVERALL: Bold and structured

AROMAS / FLAVORS: Berries, plums, toffee, cedar & Mediterranean scrub

MOUTHFEEL: Smooth with polished tannins

THE SELLING POINTS

Smooth, great finish and an excellent value

AWARDS: 91pts James Suckling, 90pts Wine Enthusiast

SUSTAINABILITY: Certified Organic

PAIRINGS: Beef, game, lamb, stews, Italian sausage, tomato sauces

