



## MIKE

I.G.T. Toscana

The "Family Selection" of Tamburini from Gambassi Terme has been enhanced: "Mike" joins the reds range, a product with 100% Sangiovese grapes in a screw cap bottle.

Hand-picked in mid-September, when the grapes reach their ideal maturity, expertly processed in steel and aged in French 500-litre tonneaux for 3 years. The production process is overseen by Emanuela Tamburini, the company owner, and her husband Michele Jermann.

### 100% SANGIOVESE

The 2020 vintage of "Mike", produced in 600 bottles, will see its market launch in April 2024 and once again, after the TJ rosé, combines the experience of Emanuela Tamburini and Michele Jermann with a powerful full-bodied Tuscan red and a Stelvin screw cap.

### TASTING NOTES

Intense ruby colour, an evident fruity bouquet with decisive aromas of plum, blackberry and redcurrant. Toasted notes of vanilla and tobacco, an end note of leather, cocoa powder and a hint of balsamic. On the palate, the tannins have a lively temperament with a delightful freshness and decisive sapidity. Excellent with game and other meat stews, sauce-based starters, roasts, cured meats and mature cheeses.

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