



Sansonina Evaluna

Sansonina is a secondary property to the iconic Italian Ripassa and Amarone producer, Zenato. Sansonina was started by the Zenato matriarch, Carla Prospero in the mid-1990s. She wanted to take on the dual challenge of producing top shelf red wines from a region primarily known for its whites and to show that (in her words), "a woman is more than capable of producing a structured wine".

Evaluna, named after Eve and Luna (moon) as a tribute to femininity, is the second red wine from Sansonina. This wine is a blend of Cabernet Sauvignon (65%) and Cabernet Franc (35%). These varietals can portray a very strong, masculine side, however, the winemaker finesses the elegant and soft side out of each. This wine doesn't see any oak treatment, which helps the red and dark fruits shine, while keeping the acidity and tannin in line. This gem can easily be enjoyed now, but don't be shy to hold off for a couple of years to let it really develop some wow-factor! Serve by 2019 at 16C.



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CABERNET FRANC | CABERNET SAUVIGNON
GARDA, ITALY
13.5% ALCOHOL
\$40

HOW IT LOOKS

Beautiful, deep, ruby red with a dark purple core. The edges are pale, showing its youth.

HOW IT SMELLS

Notes of bright, fresh, red fruit such as currants, raspberries and blackberries jump out of the glass. Slight hint of candied fruit, cherry or strawberry. Spicy notes of liquorice, pepper and savoury herbs finish out this beautiful bouquet of aromas!

FOOD PAIRING

Pizza, cooked on a hot stone, loaded with artichokes, peppers, ham, mushrooms and mozzarella, or a simple plate of hard, aged cheeses would be a delight!



HOW IT TASTES

Keeping up with the nose, the palate is explosive with red fruits and spicy notes. Cracked pepper, cherry liqueur and figgy flavours create a fun texture to this wine. The acidity and tannins are present but not aggressive; providing ease when pairing with food! The finish is medium in length with savoury herbs and wild berry compote. This wine is drinking youthful but with a little age, these flavours will develop some real complexity- worth the wait!

WHAT DO YOU THINK?

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