



# TASTING PACK WINE #160

## **TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES**

Ruby Core, see through, browning rim. The nose is dominated by earthy and herbal notes. The fruit is red and tart/just ripe red cherry, sour cherry, pomegranate and cranberry. There is a dusty earth, dried flowers, clay, sun-dried tomato, savory herbs, and no signs of oak. The palate turns tart, and the structural elements are angular.

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## **TASTING NOTES BY: F.L.X. TABLE'S DANIEL PENDLETON**

This is a clear red wine with moderate minus concentration of ruby and secondary colors of red with some rim variation. No signs of gas or sediment. Tears are moderate. On the nose it is moderate plus intensity of youthful aromas. Fruits are ripe red raspberry, red pie cherry and strawberry. Red flowers. Pronounced dried herbs of oregano, thyme and juniper berries. Dusty dry earth, dry stones, forest floor, dried mushroom. Light roasted nuts and toast indicating neutral oak aging. On the palate fruits are tart and red, more herbal and more earthy notes, otherwise the same.

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**Sweetness:** Dry  
**Tannin:** Moderate plus  
**Alcohol:** Moderate  
**Acid:** Moderate plus  
**Oak:** Evidence of oak

So...  
WHAT  
IS IT?

old world  
or new?

climate?

grape?

country?

place



## WINE DETAILS:

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**Winery:** Villa Sant'Anna

**Grape:** Sangiovese

**Country:** Italy

**Regions:** Chianti

**Vintage:** 2017

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**Alcohol:** 13 %

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Retail Price: \$ 19.00

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In a world of uncertainty, we are:

*In Our Element*