

## Cupelli S.S.A. - Sparkling

Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports  
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065  
[Carlotta@tuscanvineyardimports.com](mailto:Carlotta@tuscanvineyardimports.com)

### Azienda Agricola Ivana Cupelli: IGT Toscana

Ivanna Cupelli makes a great Brut sparkling wine that is made in Tuscany. Yes, Tuscany. The prior generation made traditional Vin Santo from their Trebbiano vines, but today an amazing Sparkling wine is being produced thanks to the mature vines and their high level of acidity that makes them ideal for a dry sparkling wine.

Website: [Azienda Agricola Ivanna Cupelli](#)

**L'Erede Brut Methode Traditional, 2010 IGT Toscana Bianco Trebbiano**

**Production 20,000 Bottles**

Using a consulting enologist from the Franciacorta region in Italy, Cupelli is producing traditional method bottle fermented dry sparkling wine, with fine perlage. On the palate it offers pleasing citrus, bread and yeast notes. It is similar in style but more affordable than its illustrious French cousin. BTG and BTB potential.

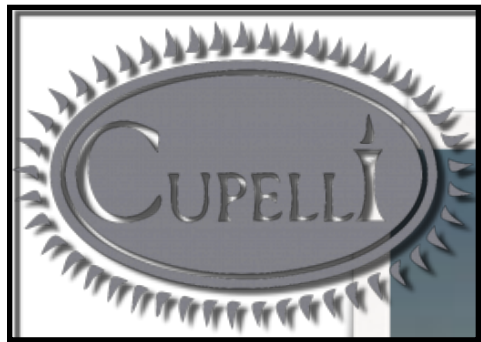
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# Tuscan VINEYARD Imports



## Cupelli S.S.A. - Vin Santo

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### Azienda Agricola Ivana Cupelli: Vin Santo Del Pisano di San Torpe' DOC

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Website: [Azienda Agricola Ivanna Cupelli](http://Azienda_Agricola_Ivanna_Cupelli)

**L'Erede Brut Methode  
Traditional, 2010 IGT  
Toscana Bianco Trebbiano  
Toscano & San Colombano**

**Production 20,000 Bottles**

Produced with Trebbiano Toscano and San Colombano selected grapes and hung to partially dry for approximately four months. After pressing, the wine is aged three years in caratelli, small oak casks, and then aged several months in bottle before release. Amber in color with a rich nose of dried fruit and honey it is warm and persistent on the palate. Traditionally paired with cantucci, Tuscan biscotti for dipping.

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