Buli
Amadei

The Facts

COUNTRY: Italy
REGION: Tuscany
APPELLATION: Toscana IGT
CEPAGE: 40% Sangiovese, 40% Cabernet Sauvignon, 20% Merlot
WINEMAKING: Handpicked, two days cold-soaked fermentation in stainless steel. Each variety vinified separately.
ALCOHOL BY VOLUME: 14.5%
AGING: 2 yrs in 40% new and 60% old barrel, 1 bottle

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 Sienna. 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 Buly 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: Aromatic and fresh
AROMAS / FLAVORS: sweet berries, flowers, new wood
MOUTHFEEL: Polished Tannins, fruity finish

The Selling Points

A great value Super Tuscan
AWARDS: 91pts James Suckling
SUSTAINABILITY: Certified Organic
PAIRINGS: Beef, game, lamb, stew, strong cheeses, meaty pizza

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