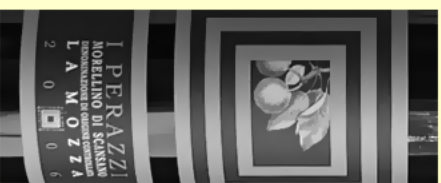


Mario Batali



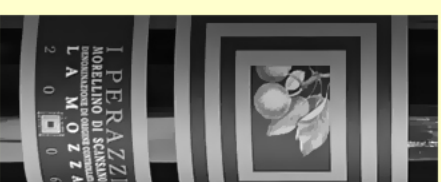
Chef Mario Batali with Lidia and Joe Bastianich obtain this deep dry red wine from their joint property on the Tuscan coast. Indigenous yeasts and partial barrel aging deepen local Sangiovese scents. Drink/eat.

Mario Batali



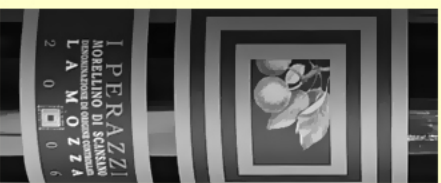
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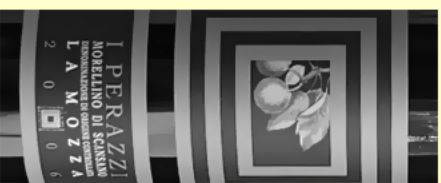
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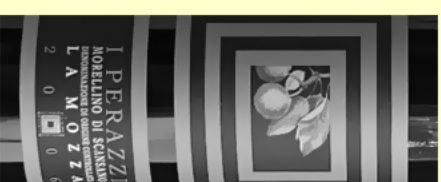
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