



Santavenere 2018

From the grapes of our vineyards in the hills of Montepulciano, blessed with altitude and a variety of terrains, Santavenere is our noble, elegant and velvety red wine.

— **BRAND**
Santavenere

— **TYPE**
Red Wine

— **AREA OF PRODUCTION**
Region: Tuscany
Province: Siena
Municipality: Montepulciano
Estate: Santavenere

— **GRAPE BLEND**
Sangiovese

— **APELLATION**
Vino Nobile Di Montepulciano DOCG

— **TERRAIN COMPOSITION**
Sandy clays, poor in cement

— **YIELD**
650g/m²

— **FARMING SYSTEM**
Spurred cordon

— **VINIFICATION**
Maceration with skins for 15-17 days in 130 hl stainless steel fermentation vats with automatic treaders. Three delestages at a controlled temperature of 28°C

— **AGEING**
Takes place in large and small oak barrels for at least 18 months

— **ALCOHOL CONTENT**
13.5% vol

— **TOTAL ACIDITY**
5.8g/l

— **RESIDUAL SUGAR**
0.8g/l

— **LONGEVITY**
8/10 years

— **TASTING NOTES**
A dense red wine with garnet reflexes, an intense and aromatic fragrance, sometimes subtly ethereal, with typical hints of sweet violet and delicate mint notes. A rich, full-bodied flavour, velvety and elegant, subtly tannic and highly persistent

— **SERVING SUGGESTIONS**
Ideal served with roasts, game, game birds and mature cheeses

— **SERVING TEMPERATURE**
16-18°C

— **SIZE**
37.5cl, 50cl, 75cl, 150cl

Prizes and Awards

— **CONCOURS INTERNATIONAL DE LYON** 
Golden medal

— **FALSTAFF** **91**
91 points

— **JAMES SUCKLING** **90**
90 points

— **DECANTER** **90**
90 points

— **MUNDUS VINI** 
Gold Medal

— **VINUM** **92**
92 points

