



Santavenere 2017

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

— **COLOUR**

Intense red with garnet reflexes

— **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

— **LA SÉLECTION**

Silver Medal



— **VINUM**

16.5/20 points **16.5**

— **FALSTAFF**

89/100 points **89**