



Santavenere 2019

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

— **APPELLATION**

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% vol

— **TOTAL ACIDITY**

5,49g/l

— **RESIDUAL SUGAR**

<0,5g/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

