



San Bartolomeo 2024

From the vine fields on the San Bartolomeo hill, the tallest on the Santavenere Estate, San Bartolomeo is our vigorous and rich white Chardonnay.

— **BRAND**

Santavenere

— **TYPE**

White Wine

— **AREA OF PRODUCTION**

Region: Tuscany

Province: Siena

Municipality: Montepulciano

Estate: Santavenere

— **GRAPE BLEND**

Chardonnay

— **APPELLATION**

Toscana IGT

— **TERRAIN COMPOSITION**

Sandy clays, poor in cement

— **YIELD**

600g/m²

— **FARMING SYSTEM**

Spurred cordon

— **VINIFICATION**

Maceration with skins for 12 hours, softly pressed (0,5 bars) before temperature controlled fermentation for 12-15 days at 16°C

— **AGEING**

In steel, for at least 3/4 months

— **ALCOHOL CONTENT**

13% vol

— **TOTAL ACIDITY**

5,5g/l

— **RESIDUAL SUGAR**

1,0g/l

— **LONGEVITY**

3/4 years

— **TASTING NOTES**

Straw yellow in colour, on the nose it presents aromas of yellow pulp fruit, with subtle mineral and vanilla notes. A soft, full and fresh impact on the palate, which culminates in a particularly long finish

— **SERVING SUGGESTIONS**

Ideal served with substantial aperitifs, delicate starters, fish and crustaceans, fresh cheeses

— **SERVING TEMPERATURE**

6-8°C

— **SIZE**

75cl

Prizes and Awards

— **WINES CRITIC** **87**
87 points

