

Dei SANCTA CATHARINA I.G.T.



DESCRIPTION

Sancta Catharina is an intense and complex wine, with aromas of raspberry, blackberry, and hints of dark chocolate. Full bodied with velvety tannins and a long fruity finish, it brings together the typical ease of Sangiovese grape with Merlot and Cabernet Sauvignon

GRAPE VARIETIES

Sangiovese, Cabernet Sauvignon, Merlot, Petit Verdot

SOIL

Clay and tuff

AREA OF PRODUCTION

Ciarliana Vineyard
Elevation: 300-350 meters above sea level
Year of Planting: between 2000 and 2013

WINE-MAKING TECHNIQUE:

Soft press, spontaneous fermentation with use of local yeast in stainless steel at controlled temperature of 26°-28° C, maceration on skins of 10-12 days with pump-over

AGING

Minimum 24 months between wood and bottle

AGING POTENTIAL

About 20 years

AVERAGE YEARLY PRODUCTION

3.000 - 5.000 bottles