



SANTUBERTO 2016

BOLGHERI SUPERIORE DOC

Intense ruby red in colour showing fruity aromas of cherry and plum, spicy notes of black pepper and nutmeg. The fruit follows onto the complex palate that combines ripe and silky tannins and a pleasant finish with a hint of chocolate and blond tobacco flavours

Composition

Merlot: 50% Cabernet Franc: 35% Petit Verdot: 15% - Alcohol: 14%

Fermentation and Aging

Fermentation and maceration occur in concrete vats for approximately 25/30 days at a controlled temperature not exceeding 28/30 °C (82-86°F). Second malo-lactic fermentation undergoes in 225 lt French oak barriques. The wine is aged for approximately 14 months in barriques and further 12 months in bottle before being released to the market

Vineyard notes

First Vintage made in: 2012

Altitude: 30-50 meters above sea level

Aspect: south-west

Vineyards: 3ha

Soil Type: mainly clay , sandy and limestone

Training system: VSP cordon spur

Planting density: 6000 vines per ha

Yield per ha: 8 tonnes per ha