SANCTA CATHARINA Toscana Rosso I.G.T.

Sancta Catharina combines the drinkability of the typical Sangiovese of Montepulciano with the fruitiness of Merlot and Cabernet Sauvignon. We have created this wine with the aim of bringing out the potential of the Montepulciano area: soil that is perfect for Sangiovese, and at the same time capable of enhancing other varieties.

TASTING NOTES

Complex, fragrant wine, rich in aromas of black fruit, such as blueberry and blackberry jam. It is balsamic and floral (violet), well balanced with some spicy hints of tobacco, vanilla and black pepper. Full-bodied, with velvety, compact tannins and long ageing potential. It goes well with stewed game and mature cheeses.

GRAPE VARIETIES

Sangiovese and other varieties such as Merlot, Cabernet Sauvignon and Petit Verdot

SOIL CHARACTERISTICS

Clay-tufaceous

PRODUCTION AREA

Mainly the vineyard "La Ciarliana": located at 250-300 m above sea level, with a medium-textured clay soil that gives our wine an intense colour, a full body and a strong capacity for ageing.

ALTITUDE

300 metres a.s.l

YEAR(S) OF PLANTING

Between 2000 and 2013

VINIFICATION

The carefully selected bunches are gently pressed. Fermentation takes place in stainless steel at a controlled temperature of 26-28°C. Maceration on the skins lasts 10-12 days with pumping over.

MATURATION

Maturation of 24 months, partly in barriques and partly in bottles.

AGEING POTENTIAL

About 20 years

AVERAGE ANNUAL PRODUCTION

5,000 bottles



VINTAGE 2015

2015 is considered one of the best vintages of the last 10 years in Tuscany, with a dry, warm and sunny weather during the summer and the harvest time.

Sancta Catharina 2015 is a complex wine, fragrant and rich in black fruit aromas like blueberry and blackberry jam. It is balsamic and floral (violet), very well balanced with some spicy hints like tobacco, vanilla, black pepper.

It is a full-bodied wine, its tannins are velvety and compact, with long aging potential. It perfectly pairs with game, roasted meat and aged cheeses.

