

SANTEDAME

CHIANTI CLASSICO DOCG



Vineyards

The grapes to produce Santedame comes from the Santedame Estate, near the village of Castellina in Chianti, in the heart of the Chianti Classico.

Soil: high hills, with a clay-loam to sandy-loam texture, abundant in stones.

Altitude: variable from 350 to 470 meters above sea level.



Grape varieties

>=80% Sangiovese + other Chianti Classico grape varieties (Ampelographic Base – Chianti Classico DOCG Production Guidelines Art 2)



Vintage 2018

A cool spring with regular rainfall followed by a hot summer with considerable temperature swings from day to night. The superb ripening of the grapes led to a regular and abundant harvest.

First vintage: 1988



Vinification and ageing

The alcoholic fermentation and maceration aided by pumpover and délestage take place in temperature-controlled stainless steel vats for about 21 days. The wine ages in concrete tanks and a further 6 months in barriques.

Bottle ageing: 3 months

Alcohol content: 13%



Tasting notes

Color: ruby red.

Aroma: intense with intriguing complexity. The violets are typical of Sangiovese. Cherries, black pepper and tobacco.

Tasting profile: the wine has a nice structure with plum and black cherry nuances, as well as vibrant and juicy tannins. Long finish.



Why?

- Typical and enticing at the same time, Santedame interprets Sangiovese at its most truthful and intimate with the sanguine austerity of Chianti and the loveliness of the blend.
- The Santedame Estate is located in the “Golden Basin” known as the Conca d’Oro, where rolling hillsides form a unique microterroir and where grow a limited number of the finest bunches of grapes.
- The label shows a fresco, a true secret jewel hidden in the Santedame property. A small and ancient chapel contains the fresco, that represents the Virgin Mary and has been attributed to the school of the Renaissance master Ghirlandaio.

