



TENUTA
SAN JACOPO



A VILLA DATED XVIII CENTURY, BEAUTIFUL COLONIAL HOUSES AND A CELLAR ARISE ON A SPECTACULAR HILL, PRECIOUSLY CARVED BY AVENUES OF CYPRESSES, PINEWOODS AND GROUPS OF OAKS. 130 HECTARES OF VINEYARDS, OLIVE GROVES AND WOODS BETWEEN CHIANTI AND THE VALDARNO VALLEY.



TENUTA
SAN JACOPO



TUSCANY




TENUTA
SAN JACOPO



WE TAKE CARE
OF OUR NATURAL
RESOURCES



ORGANIC
AGRICULTURE
MEANS...



TENUTA
SAN JACOPO



TO DEFEND PLANTS AGAINST PATHOGENS
WE ONLY USE ANTAGONISTS OF THE
ANIMAL, VEGETABLE AND MINERAL WORLD

ONLY NATURAL
FERTILIZERS



OUR PRODUCTS

“TAKING CARE OF THE DETAILS,
BECAUSE IS SHORT THE DIFFERENCE
BETWEEN ROAR AND BREY”


TENUTA
SAN JACOPO

POGGIO AI GRILLI CHIANTI D.O.C.G.

APPELLATION CHIANTI D.O.C.G.
VARIETY SANGIOVESE 100%
SERVING TEMPERATURE 14°-16°

VINEYARD

PROPERTY: TENUTA SAN JACOPO

AREA: 12 HECTARES

ALTITUDE: 300 MT. A.S.L.

EXPOSURE: SOUTH SOUTH / EAST

DENSITY: 5650 PLANTS/HA

TRAINING SYSTEM: SPURRED CORDON

VINEYARD AVERAGE AGE: 6 YEARS

VINIFICATION ED AGEING

YIELD: 5 TONS PER HECTARE
HARVEST TIME: EARLY OCTOBER
PICKING: GRAPES ARE HAND PICKED
AND CARRIED IN 20KG-CASES

PRESSING: SOFT PRESSING WITH
IMMEDIATE PUMPING OF THE
JUICE TO THE VATS. 2 DAYS AT LOW
TEMPERATURE BEFORE INTRODUCING
SELECTED YEASTS

FERMENTATION: IN TEMPERATURE-
CONTROLLED STAINLESS STEEL VATS FOR
ABOUT 25-30 DAYS

FERMENTATION TEMPERATURE: 28/30°C

FERMENTATION: IN TEMPERATURE-
CONTROLLED STAINLESS STEEL VATS FOR
ABOUT 25-30 DAYS

MALOLACTIC FERMENTATION: COMPLETE

CONTENITORI AFFINAMENTO: INOX

AGEING:
STAINLESS STEEL TANKS FOR 24 MONTHS

BOTTLE AGEING: 3/4 MONTHS

N° OF BOTTLES: 20.000



POGGIO AI GRILLI RISERVA CHIANTI DOCG RISERVA

APPELLATION CHIANTI DOCG
VARIETY SANGIOVESE 90%,
MONTEPULCIANO 10%
SERVING TEMPERATURE 18°-20°C

VINEYARD

PROPERTY: TENUTA SAN JACOPO

AREA: 13 HECTARES

ALTITUDE: 280 MT. A.S.L.

EXPOSURE: EAST/WEST

DENSITY:
3500 PLANTS/HA E 5650 PLANTS/HA

TRAINING SYSTEM:
SPURRED CORDON

VINEYARD AVERAGE AGE: 15 AND 6 YEARS

VINIFICATION ED AGEING

YIELD: 4.5-5 TONS PER HECTARE

HARVEST TIME: SANGIOVESE EARLY
OCTOBER, MONTEPULCIANO BEGINNING
OF OCTOBER

PICKING:
GRAPES ARE HAND PICKED AND
CARRIED IN 20KG-CASES

PRESSING:
SOFT PRESSING WITH IMMEDIATE
PUMPING OF THE JUICE TO THE VATS.
2 DAYS AT LOW TEMPERATURE BEFORE
INTRODUCING SELECTED YEASTS

FERMENTATION:
IN TEMPERATURE-CONTROLLED
STAINLESS STEEL VATS FOR ABOUT
25-30 DAYS;

FERMENTATION TEMPERATURE:
28/30°C

MALOLACTIC FERMENTATION:
COMPLETE, IN BARRIQUES

AGEING:
IN FRENCH BARRIQUES, 1/4 NEW 34
SECOND AND THIRD PASSAGE, FOR
ABOUT 24 MONTHS

BOTTLE AGEING:
6 MONTHS

N° OF BOTTLES: 4.000



QUARTO DI LUNA

BIANCO I.G.T. TOSCANA

APPELLATION
INDICAZIONE GEOGRAFICA TIPICA
VARIETY CHARDONNAY 100%
SERVING TEMPERATURE 8°-10°C

VINEYARD

PROPERTY: TENUTA SAN JACOPO
AREA: 2,5 HECTARES
ALTITUDE: 300 MT. A.S.L.
EXPOSURE: SUD EST/OVEST
DENSITY:
4500 PLANTS/HA 5650 PLANTS/HA
TRAINING SYSTEM:
SPURRED CORDON
VINEYARD AVERAGE AGE:
10 YEARS
VINIFICATION ED AGEING
YIELD: 5 TONS PER HECTARE

HARVEST TIME:
FIRST WEEK OF SEPTEMBER

PICKING: GRAPES ARE HAND PICKED
AND CARRIED IN 20KG-CASES

MACERATION: THE SELECTED GRAPES
UNDER GO COLD MACERATION WITH
DRY ICE IN THE PRESS FOR A FEW
HOURS AT 8°/10° C;

FERMENTATION: IN TEMPERATURE-
CONTROLLED STAINLESS STEEL VATS

FERMENTATION TEMPERATURE: 16/18°C

AGEING:
6 MONTHS STAINLESS STEEL TANKS

MALOLACTIC FERMENTATION: NO

AGEING:
8 MONTHS STAINLESS STEEL TANKS

BOTTLE AGEING: 2 MONTHS

N° OF BOTTLES: 5.000



ORMA DEL DIAVOLO ROSSO I.G.T. TOSCANA

APPELLATION

INDICAZIONE GEOGRAFICA TIPICA
VARIETY MERLOT 30% - SANGIOVESE 50%
- CABERNET SAUV. 20%
SERVING TEMPERATURE 18°-20°C

VINEYARD

PROPERTY: TENUTA SAN JACOPO

AREA: 3,5 HECTARES

ALTITUDE: 280 MT. A.S.L.

EXPOSURE: SUD

DENSITY: 3500 PLANTS/HA

TRAINING SYSTEM: SPURRED CORDON

VINEYARD AVERAGE AGE: 8 YEARS

VINIFICATION ED AGEING

YIELD: 4,5 TONS PER HECTARE

HARVEST TIME:

MERLOT BEGINNING OF SEPTEMBER,
SANGIOVESE EARLY OCTOBER, CABERNET
S. BEGINNING OF OCTOBER

PICKING:

GRAPES ARE HAND PICKED AND
CARRIED IN 20KG-CASES

PRESSING:

SOFT PRESSING WITH IMMEDIATE
PUMPING OF THE JUICE TO THE VATS.
2 DAYS AT LOW TEMPERATURE BEFORE
INTRODUCING SELECTED YEASTS

FERMENTATION:

IN TEMPERATURE-CONTROLLED
STAINLESS STEEL VATS FOR ABOUT
25-30 DAYS

FERMENTATION TEMPERATURE:

28/30°C

MALOLACTIC FERMENTATION:

COMPLETE, IN BARRIQUES

AGEING:

IN FRENCH BARRIQUES, 1/4 NEW 3/4
SECOND AND THIRD PASSAGE, FOR
ABOUT 24 MONTHS

BOTTLE AGEING:

6 MONTHS

N° OF BOTTLES: 5.000



Wine Spectator
2010

ULTIMA GRAPPA

VARIETY: SANGIOVESE MARCS
DEGREES: 42% VOL.

THE GRAPPA ULTIMA IS MADE BY DISTILLING IN STEAM STILLS THE MARCS AFTER PRESSING SANGIOVESE GRAPES. IN ORDER TO OBTAIN A GOOD RESULT THE DISTILLATION MUST BE CARRIED OUT WITHIN 48 HOURS AFTER THE MARCS HAVE BEEN SEPARATED FROM THE MUST. THE RESULT OF THIS PROCEEDING IS A CRYSTAL-CLEAR GRAPPA WITH FLORAL AND FRUITY NOTES, A SMOOTH AND PERSISTENT GRAPPA WITH GOOD SAVOURINESS WHICH LEAVES THE MOUTH CLEAN WITHOUT ANY BITTER AFTERTASTE.



ULTIMA GRAPPA RISERVA

VARIETY: SANGIOVESE MARCS

DEGREES: 42% VOL.

LA GRAPPA ULTIMA RISERVA IS OBTAINED BY THE SAME METHOD OF THE ONE USED FOR THE WHITE GRAPPA BUT IT IS THEN AGED IN BARRIQUES FOR 24 MONTHS. THE RESULT IS A CRYSTAL-CLEAR, AMBER GRAPPA WITH PALATABLE FLORAL AND FRUITY NOTES. A SMOOTH GRAPPA WITH GOOD SAVOURINESS AND LONG PERSISTENCE.



CASTIGLIONCELLI

EXTRA VIRGEN OLIVE POMACE OIL

250 ML, 500 ML, 750 ML, 5 L
500 ML SPECIAL PROMOTIONAL PACKAGING

GREEN, CLEAR AND BALANCED. THE NOSE IS QUITE COMPLEX AND CLEAN, WITH VEGETAL NOTES OF HERBACEOUS. THE TASTE IS ROUND AND FINALLY, IN TONES REMINISCENT OF THE ARTICHOKE CLOSING. MEDIUM BITTERNESS AND THIS SPICY BUT WELL BALANCED

CHARACTERISTICS OF THE TERRITORY OF PRODUCTION

SOIL: MEDIUM MIXTURE

ALTITUDE: 300M . ASL

EXPOSURE: NORTH / SOUTH

TYPE: UNIFORM SLOPE / FLATE

TOTAL NO. OF PLANTS 7900

TEN DAYS OF HARVEST : 1ST / 2ND / 3RD

MONTH OF COLLECTION: NOVEMBER

HARVEST: MANUAL

STORAGE: 20KG BOXES

PRESSING: THE EVENING OF THE DAY OF HARVEST

TYPE OF PRESSING: CONTINUOUS CYCLE DISCS / CENTRIFUGATION

PRESERVATION: STEEL UNDER NITROGEN IN AN AIR CONDITIONED ROOM

AVERAGE PRODUCTION: 3000 KG

VARIETIES:

MORAILOLO 30 %

FRANTOIO 65%

LECCINO 5 %

CHEMICAL ANALYSIS CHAMBER OF COMMERCE OF FLORENCE

ACIDITY : 12:15

PEROXIDES (MEQ02/KG) : 3.4

K232: 1.68

K270: 00:12

OLEIC ACID % M / M:

TOCOPHEROLS (MG / KG): 290

BIOPHENOLS (MG / KG): 359

ORGANOLEPTIC ANALYSIS

FRUITY: 3.40

BITTER: 2.50

SPICY: 3.80

BALANCED

NOTES: THE ACIDITY DETERMINES THE OIL PRODUCT CATEGORY; FOR EXTRA VIRGIN OLIVE OIL ACIDITY IS, EXPRESSED AS OLEIC ACID, MUST BE MORE THAN 0.8 GR. PEROXIDES INDICATE THE STATUS OIL STORAGE WITH SPECIFIC REFERENCE TO THE RANCIDITY. THE LOWER THE NUMBER OF PEROXIDES BEST IS THE QUALITY OF THE OIL, THE VALUE 20 MEQ_02/KG MARKS THE LIMIT FOR MARKETABILITY PURPOSES FOOD. K VALUES ALLOW TO DISTINGUISH AN OIL PRESSURE TO AN ADJUSTED ONE, AS WELL AS THE OXIDATION STATE. OILS INDUSTRIALLY PRODUCED HAVE A HIGH K VALUE. TOCOPHEROLS INDICATES THE CONTENT OF E VITAMIN AND ARE AN INDICATION OF OIL QUALITY AND ACT AS ANTIOXIDANTS; THEY ALSO HAS A GREAT VALUE NUTRITION. POLYPHENOLS WORKS ON THE TASTE OF THE OIL AND, ARE ANTIOXIDANTS AND HAVE ALSO GREAT NUTRITIONAL VALUE IN HUMAN NUTRITION.





INTERNATIONAL
OLIVE OIL COMPETITION
ARMONIA
TROFEO ALMA 2006
BEST OF CLASS
LIGHT FRUITY



AWARDS

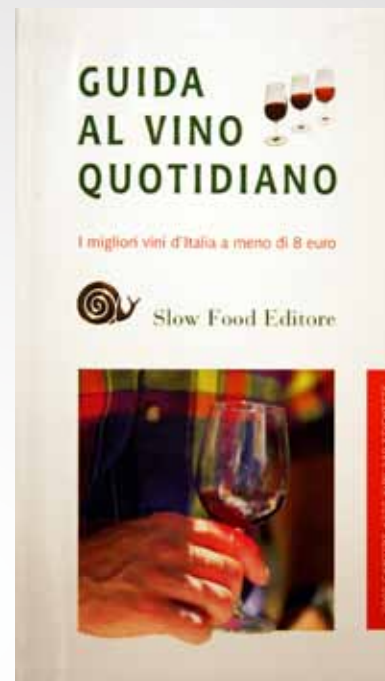


CAVRIGLIA IL PRODOTTO DELL'AZIENDA S.JACOPO CASTIGLIONI PREMIATO A NEW YORK TRA I MULTIVARIETA'
Trionfo dell'olio: una bottiglia campione del mondo

**SAN JACOPO IS ONE OF THE WORLD'S
BEST EXTRA VIRGIN OLIVE OILS FOR 2013**

NEW YORK OLIVE OIL COMPETITION





OUR PRODUCTS
ARE PUBLISHED IN THE
MOST INFLUENT
GUIDE OF WINE IN ITALY





POGGIO AI GRILLI
RISERVA
CHIANTI DOCG RISERVA
2007



POGGIO AI GRILLI
CHIANTI D.O.C.G.
2007



ORMA DEL DIAVOLO
ROSSO I.G.T. TOSCANA
2006



POGGIO AI GRILLI
CHIANTI D.O.C.G.
2006



POGGIO AI GRILLI
RISERVA
CHIANTI DOCG RISERVA
2005



Wine Spectator

2010
ORMA DEL DIAVOLO
ROSSO I.G.T. TOSCANA
2005



POGGIO AI GRILLI
CHIANTI D.O.C.G.
2005



ORMA DEL DIAVOLO
ROSSO I.G.T. TOSCANA
2005



ORMA DEL DIAVOLO
ROSSO I.G.T. TOSCANA
2004

INTERNATIONAL AWARDS

LIMITED PRODUCTION AND THE CAREFUL SELECTION OF THE BEST GRAPES TO MAKE WINE ARE OUR GUARANTEE OF A PRODUCT FOR WHICH WE DO NOT COMPROMISES



TENUTA
SAN JACOPO



THE AGRITOURISM

PODERE SAN LORENZO
SORROUNDED BY THE
VINEYARD AND OLIVES OF THE
BEAUTIFUL LAND OF THE FARM,
THE AGRITOURISM PODERE
SAN LORENZO IS AN OASIS OF
REFINED PEACE AND PRIVACY.





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SAN JACOPO

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