



TENUTA SAN JACOPO

1 7 3 7



CAPRIIUS 2016

I.G.T. TOSCANA

ORGANIC

Appellation: Indicazione Geografica Tipica

Variety: Montepulciano 100%

Service temperature: 18°/20° C

Vol.: 13,5%

TASTING NOTES

Ripe and concentrated, alternating notes of black plums, wild blackberries, juniper berries, wild violets, rosemary, sage and bay leaves. There is more in the background in the alternation of mandarin peel and camphor. Full body, perfectly ripe tannins and a savory finish of elegant closure perceptible in progression.

VINEYARD

Property: Tenuta San Jacopo

Area: 1 hectare

Altitude: 300 mt. a.s.l.

Exposure: south/east

Density: 5.000 plants/hectare

Training system: spurred cordon

Vineyard average age: 20 years

VINIFICATION AND AGEING

Yield: 4.5 tons per hectare

Harvest time: middle october

Picking: grapes are hand picked and carried in 20 kg-cases

Pressing: soft pressing with immediate pumping of the juice to the vats. 2 days at low temperature before introducing selected yeasts

Decanting: static, natural at cold temperature of the must

Fermentation: in temperature-controlled stainless steel vats for about 25/30 days

Fermentation temperature: 28/30° C

Maceration: on the skins for 25/30 days

Malolactic fermentation: complete, in tonneaux

Ageing: in french oak tonneaux 1/5 new and 4/5 of 2°/3° passage. Allier wood. Middle toasting

Total ageing: 18 months

Bottle ageing: 12 months

N° of bottles: 2.600

Golosario
Best Hundred wines of Italy 2022

Decanter WWA
90

Falstaff
94

Luca Maroni
94

Daniele Cernilli
93

Gambero Rosso
2/3

Mundus vini Biofach
Gold

Veronelli
2/3

Winescritic
93