



TENUTA SAN JACOPO

1 7 3 7



Gambero Rosso  
2/3

Daniele Cernilli  
91

# VIGNA DEL MULINACCIO 2017

SANGIOVESE VALD'ARNO DI SOPRA D.O.C.  
TOSCANA  
ORGANIC



Made by our best Sangiovese vineyard from the toponym "Il Mulinaccio". The low yield per hectare and the agronomic practices performed allow to get widely-spaced bunches, obtaining an optimal technological and phenological maturity for a grape of a superior quality.

Appellation: Sangiovese Vald'Arno di Sopra D.O.C.

Variety: Sangiovese 100%

Serving temperature: 18°/20° C

Vol.: 13.5%

Total acidity: 4.7 g/L

Dry extract: 29.0 g/L

pH: 3.6

## TASTING NOTES

Color: deep ruby red

Bouquet: good olfactory intensity, with ripe red fruit, raspberry. Tertiary aromas, tobacco and slightly balsamic closing

Taste: soft and fresh tannins. Balanced. warm and savory note in closing

## VINEYARD

Property: Tenuta San Jacopo

Area: 1,5 hectares

Altitude: 280 mt. a.s.l.

Exposure: east/west

Soil: silt and clay

Density: 5.650 plants/hectare

Training system: spurred cordon

Vineyard average age: 12 years

## VINIFICATION AND AGEING

Yield: 5,5/6 tons per hectare

Harvest time: beginning of october

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

Pressing: soft pressing with immediate pumping of the juice to the vats at controlled temperature

Fermentation temperature: 28°/30° C

Malolactic fermentation: in steel

Ageing: in 20 hl oak barrels for 12 months

Bottle ageing: 1 year

N° of bottles: 2.500