



TENUTA SAN JACOPO

1 7 3 7

CAPRILIUS 2017

I.G.T. TOSCANA
ORGANIC



Falstaff: 93

Bibenda: 4/5

Wine Enthusiast: 92

Gambero Rosso: 2/3

Appellation: Indicazione Geografica Tipica

Variety: Montepulciano 100%

Service temperature: 18°/20° C

Vol.: 13,5%

TASTING NOTES

Intense ruby purple. It opens with notes of black cherry, red currant, thistle and a hint of flint, with a slight leather finish. Fruity-sweet on the palate, with dark berries, lively acidity, very precise and elegant, fine tannins, pleasantly calm finish.

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