



TENUTA SAN JACOPO

1 7 3 7



ORMA DEL DIAVOLO 2018

VALDARNO DI SOPRA ROSSO DOC
TOSCANA ORGANIC

Appellation: Valdarno di Sopra Rosso DOC

Variety: Merlot 30% - Sangiovese 50% - Cabernet Sauvignon 20%

Serving temperature: 18°/20° C

Vol.: 14,5 %

Total acidity: 5,70 g/L

Total dry extract : 30 mg/L

PH: 3,48

TASTING NOTES

Extremely eye-catching and noble in the main profile alternates notes of strawberries, rosemary, thyme, red plums and many withered flowers. Full body, soft tannins of excellent workmanship and a compact finish decided closing.

VINEYARD

Property: Tenuta San Jacopo

Area: 3.5 hectares

Altitude: 280 mt. a.s.l.

Exposure: south

Density: 3.500 plants/hectare

Training system: spurred cordon

Vineyard average age: 8 years

VINIFICATION AND AGEING

Yield: 4.5 tons per hectare

Harvest time: Merlot beginning of september, Sangiovese early october, Cabernet Sauvignon 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, 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: 12 months

N° of bottles: 8.000

RATINGS:

Gambero rosso: 2/3

Guida Bio: foglia d'oro (Golden leaf)

Veronelli: 90

Decanter wwa: 91

Winescritic: 94

falstaff: 90

James Suckling: 91