



TENUTA SAN JACOPO

1 7 3 7



winescritic: 91

falstaff: 91

James Suckling: 91

Onav prosit: 3/3

Gambero rosso: 2/3

Veronelli: 90

Decanter wwa: 91

Wine Enthusiast: 93

ORMA DEL DIAVOLO 2019

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: 5,80 g/L

Total dry extract : 30,5 mg/L

PH: 3,53

TASTING NOTES

Elderberry, incense, medlar and briar to the spiced blackberries. Juicy and broad on the palate with a full body and tight, fine-grained tannins. Fluid, but turn vertical and long.
James Suckling

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