



TENUTA SAN JACOPO

1 7 3 7



ERBOLI 2022

TREBBIANO I.G.T. TOSCANA

ORGANIC

Appellation: I.G.T. Toscana

Variety: Trebbiano 100%

Serving temperature: 8°/10° C

Vol. Alc.: 13,0 %

Total acidity: 5,44 g/L

pH: 3.32

TASTING NOTES

Wine with a golden yellow colour, beautiful brightness; the bouquet is of medium intensity, very appealing with fresh, citrus and fruity notes. Has pleasant notes of apple and white melon.

In the mouth it is fresh, pleasant and well balanced in the alcoholic part.

The mouth closes with great pleasure and drinkability, good aromatic persistence and good structure.

It is a wine to pair with a light lunch of pasta or risotto with mushrooms or vegetables, fresh cheeses and salads but also cured meats and seafood salads: its medium structure allows it to pair well with white meats like roasted rabbit.

VINEYARD

Property: Tenuta San Jacopo

Area: 0.3 hectares

Altitude: 300 mt. a.s.l.

Exposure: south - south/east

Density: 5.650 plants/hectare

Training system: spurred cordon

Vineyard average age: 30 years

VINIFICATION AND AGEING

Yield: 5.5 tons per hectare

Harvest time: second half of october

Picking: by hand in crates

The grapes are selected then de-stemmed and left in the press to rest for a few hours, where they undergo cryomaceration done with dry ice at a temperature of 8°/10° c.

Half of the grapes are fermented in stainless steel tanks and 50% in ceramic amphoras. The skins are left in the containers for 3 hours.

After fermentation the wine in steel is move into the tonneaux barrels for 6 moyhs ageing. During this months batonage (stirring up) is permormed daily for the first months then slows to weekly at the final stage of the wine making process.

N° of bottles: 1.000

James Suckling: 93

Wine Enthusiast: 94

Falstaff: 92

Winescritic: 93

Bibenda 4/5