



Sangervasio Chianti DOCG

Winery: Sangervasio
Denomination: Chianti D.O.C.G.
Category: Wine – Still – Red
Grape Variety: Sangiovese
Region: Colline Pisane/ Tuscany / Italy
Vineyard: Estate, new generations vineyard
Winery established: 1960, first label made in 1994
Feature: Organic
Awards: 2015 88 pts James Suckling, Un Bicchiere, 87 pts WE



Product Information

Vinification & Yield: Hand harvest. Fermentation with natural yeast in concrete tanks at controlled temperature. Aged 6 months in concrete tanks and at least 4 months of bottle aging. 6,000/10,000 plants/ hectare. Yield: 1-1.5kg/plant.

Tasting Note: Bright ruby red color. Floral aromas of violet and wild berries with inviting mineral taste.

Producer Information

Sangervasio is located in Palaia, within the range of the Hills of Pisa. The Tommasini family owns this estate since 1960 but the first label was made in 1994. Their wines are the perfect expression of the area and its proximity to the sea: Mediterranean aromas, mineral and saline character. The whole estate consists of 990 acres, of which 54 have been grown with vineyards.

Their wines are an expression of the pristine nature where the grapes are grown. The results are balanced and complex wines that transmit both the care given to the vineyards and the soil's mineral nature, due to its marine origins. Sangervasio produces wines with a contemporary style, made with the contribution of international varieties, but mostly with local grapes, which are the estate's main focus: Sangiovese, Merlot, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Vermentino and Trebbiano. The cellars are located inside the historical buildings of the village, in perfect harmony with the farm and its surroundings. All the different rooms have been maintained as they were and reconstructed in 1980.