



Sangervasio Vin Santo “Recinaio”

Winery: Sangervasio

Denomination: DOC Colli Etruria centrale Vin Santo

Category: Wine – Still – White

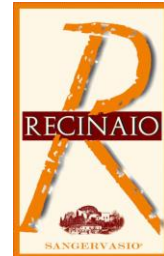
Grape Variety: 70% Trebbiano, 15% San Colombano, 15% Sangiovese

Region: Colline Pisane/ Tuscany / Italy

Vineyard: Estate

Winery established: 1960, first label made in 1994

Feature: Organic



Product Information

Age of vines: 35-year-old vines

Vinification & Yield: Hand harvest and manual selection. Grapes dehydrate naturally until February, followed by manually pressing and fermented in 112-liter barrels. Aged for 8 years in barrels and at least 12 months of bottle aging before its release. 3000 vines/ hectare. Yield: 1-1.5kg/plant.

Tasting Note: Amber color, great structure with complex aromas of nuts and dried fruit (almond and figs) and sweet notes of honey and caramel. Rich and full-bodied taste.

Alc:13.5 %

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.