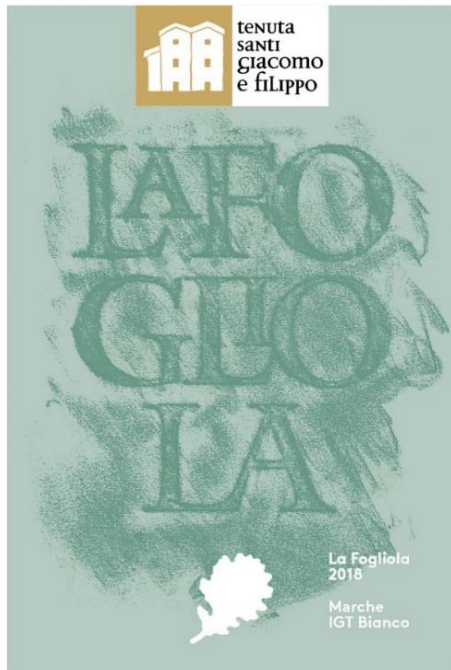


the wine trust

HERITAGE · TRADITION · CRAFT



Background

Winery: Tenuta Santi Giacomo

Country: Italy

Region: Marche - Urbino

Established: 2006

Production Volume: 6,000cs

Description: Tenuta Santi Giacomo e Filippo is an 800 acre organically-certified estate located just outside Urbino in Marche on Italy's eastern coast. The passion project of the Bruscoli family, the estate is a resurrected working farm. The 30 acres of grape vines include unique native varietals such as Incrocio Bruni, Verdicchio, Bianchello and Montepulciano, as well as Sangiovese. The first vintage was released in 2010, and in 2016, a state of the art winery was opened, enabling the estate to age wines in steel, oak and ancient clay amphorae.

Wine Notes – 2018 Tenuta Santi Giacomo e Filippo Bianco

The Bruscoli family, who have deep roots in the Marche region, have always embraced the region's philosophy of achieving harmony with the landscape. This tenet, which has inspired countless artists, literary figures, and architects in Marche, remains central to daughter Marianna's management of the estate. Tenuta Santi Giacomo e Filippo, situated in a wildlife reserve between Urbino and Pesaro, has championed organic farming since 1997, and its 30 acres of grape vines have been certified since they were planted in 2006. La Fogliola Bianco is crafted from native varietal Bianchello. The grapes are hand-harvested before undergoing an 8-12-day fermentation in stainless steel. After this, the wine is aged for an additional 5 months in stainless steel, creating a wine that is intense and slightly acidic, yet sapid, drinkable and highly versatile.

Technical Specifications

Varietal Composition:	100% Bianchello
Vineyard Region:	Urbino – Montefeltro, Marche Region
Vine Age / Yields:	Average 12 years
Production Volume:	~1700 cs
Vineyard Characteristics:	Silty soil
Wine-Making / Vinification:	Hand-harvested grapes, 8-12-day fermentation in stainless steel, no lees contact, select organic yeast 5 months aging in stainless steel, no bottle aging Sterile filtration during bottling, unfined
Alcohol / Volume:	12.5%
pH:	3.0-3.2
Acidity:	5.5 g/L