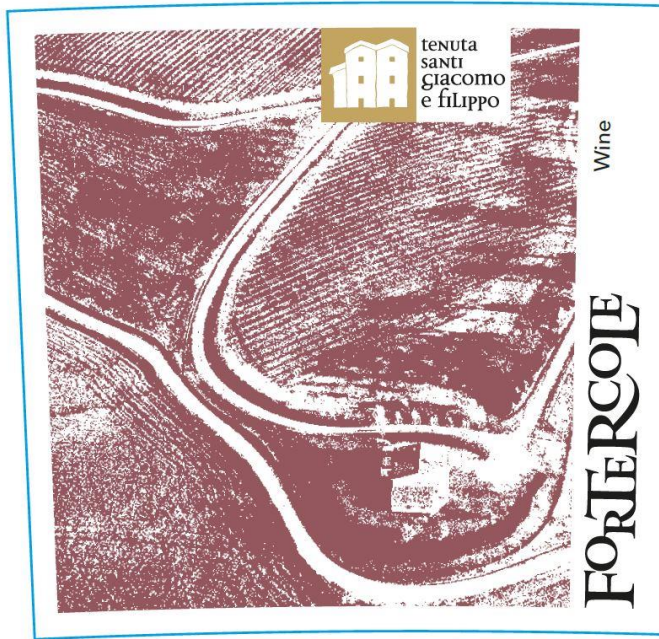


the wine trust

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 – 2016 Tenuta Santi Giacomo e Filippo FortErcole (Organic)

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. The 2016 FortErcole is sourced entirely from estate vineyards and in keeping with the winery's focus on sustainability, the grapes are entirely hand-harvested. The wine then undergoes a 15-day fermentation in stainless steel before aging on lees for 3 weeks and in aged Italian oak for an additional year. The result is a full-bodied, harmonious wine that maintains a rare ease of drinking despite its complexity.

Technical Specifications

Varietal Composition:	Sangiovese and Montepulciano blend
Vineyard Region:	Urbino – Montefeltro, Marche Region
Vine Age / Yields:	Average 12 years
Production Volume:	~700 cs
Vineyard Characteristics:	Hilly, medium-packed soil
Wine-Making / Vinification:	Hand-harvested grapes, 15-day fermentation in stainless steel, 3 weeks aging on lees, select organic yeast 1 year aging in aged Italian oak barrel, 2 months bottle aging Sterile filtration during bottling, unfinned
Alcohol / Volume:	13.0%
pH:	3.0
Acidity:	5.5 g/L