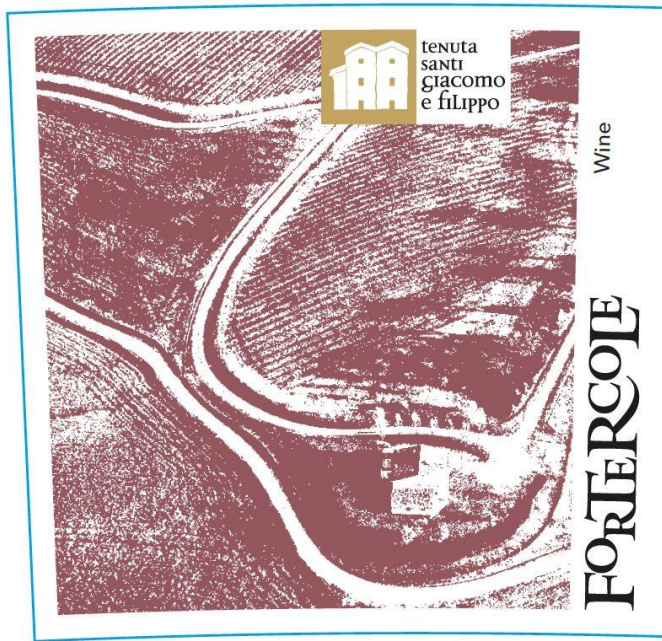


the wine trust

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 – 2017 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. FortErcole, the winery's signature red, is made from hand-harvested, destemmed grapes sourced entirely from estate vines. The wine undergoes a one month maceration on skins in large oak barrels before aging in Italian oak barrels for 3 years. The result is a deep purple gem with a nose of dark berries and figs with subtle notes of spice and cocoa. Full-bodied, complex and harmonious, the wine has a long, elegant finish.

Technical Specifications

Varietal Composition:	60% Sangiovese / 40% Montepulciano blend
Vineyard Region:	Urbino – Montefeltro, Marche Region
Vine Age / Yields:	Average 15 years
Production Volume:	~700 cs
Vineyard Characteristics:	Hilly, medium-packed clay soil
Wine-Making / Vinification:	Hand-harvested 100% destemmed grapes, 1 month on-skin maceration in 15hl oak barrels using select organic yeast 3 years aging in used Italian oak barrels, 1 year bottle aging Sterile filtration during bottling, unfiltered, 80g SO2
Alcohol / Volume:	13.0%
pH:	3.3
Acidity:	5.1 g/L