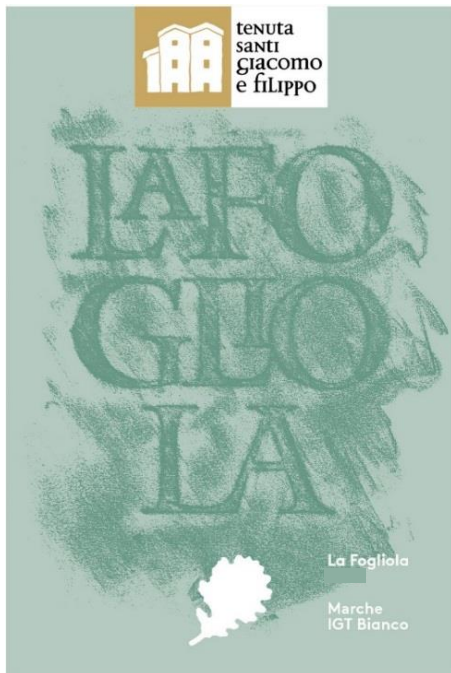


# the wine trust

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 – 2019 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 14 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 and destemmed before undergoing a 15-day fermentation in stainless steel. After this, the wine is aged for an additional 8 months in stainless steel, creating an elegant straw colored wine featuring a nose of white flowers and exotic citrus and a drinkable, full-flavored palate with balanced, refreshing acidity. A perfect do-it-all white!

## Technical Specifications

<b>Varietal Composition:</b>	100% Bianchello
<b>Vineyard Region:</b>	Urbino – Montefeltro, Marche Region
<b>Vine Age / Yields:</b>	Average 15 years
<b>Production Volume:</b>	~1300 cs
<b>Vineyard Characteristics:</b>	Silty soil
<b>Wine-Making / Vinification:</b>	Hand-harvested, 100% destemmed grapes, 15-day fermentation in stainless steel with 15-days lees contact, select organic yeast 8 months aging in stainless steel, 1 month bottle aging Sterile filtration during bottling, unfiltered, 80g SO <sub>2</sub>
<b>Alcohol / Volume:</b>	12.0%
<b>pH:</b>	3.31
<b>Acidity:</b>	5.5 g/L