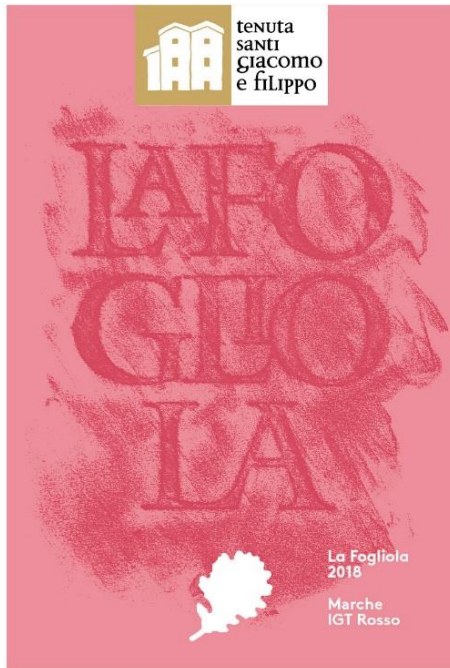


the wine trust

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 Rosso (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. La Fogliola Rosso, the vineyard's signature red, is named for the river that forms the western border of the estate. In keeping with the estate's emphasis on sustainability, the Sangiovese grapes are hand-harvested and then fermented for 12-15 days in stainless steel. The wine is aged for 20 days on lees and 5 months in stainless steel. The result is an elegantly smooth, supple expression of Sangiovese.

Technical Specifications

Varietal Composition:	100% Sangiovese
Vineyard Region:	Urbino – Montefeltro, Marche Region
Vine Age / Yields:	Average 12 years
Production Volume:	~1700 cs
Vineyard Characteristics:	Medium-packed soil, tending towards clay
Wine-Making / Vinification:	Hand-harvested grapes, 12-15-day fermentation in stainless steel, 20 days lees contact, select organic yeasts 5 months aging in stainless steel, no bottle aging Sterile filtration during bottling, unfiltered
Alcohol / Volume:	13.0%
pH:	3.0-3.2
Acidity:	5 g/L