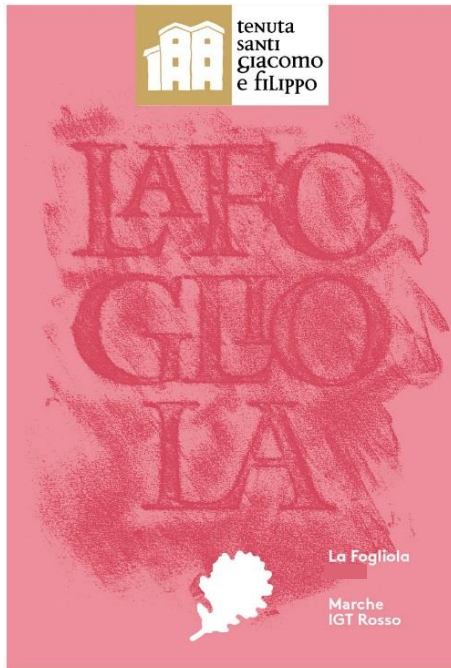


the wine trust

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 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 is named for the river that forms the western border of the estate. The 100% Sangiovese grapes are hand-harvested and destemmed and then fermented for 20 days in stainless steel, with 20 days on spent lees. Aged for a year in stainless steel to preserve freshness, the result is an elegant, ruby-colored wine with an intense nose of lush red berries and a balanced and smooth palate.

Technical Specifications

| | |
|------------------------------------|--|
| Varietal Composition: | 100% Sangiovese |
| Vineyard Region: | Urbino – Montefeltro, Marche Region |
| Vine Age / Yields: | Average 15 years |
| Production Volume: | ~1300 cs |
| Vineyard Characteristics: | Medium-packed soil, tending towards clay |
| Wine-Making / Vinification: | Hand-harvested 100% destemmed grapes, 12-15-day fermentation in stainless steel, 20 days lees contact, select organic yeasts 1 year aging in stainless steel, 1 month bottle aging Sterile filtration during bottling, unfiltered, 80g SO ₂ |
| Alcohol / Volume: | 12.5% |
| pH: | 3.40 |
| Acidity: | 5.0 g/L |