

Sangervasio "Recinaio" Vin Santo Colli Etruria DOC

Winery: Sangervasio Category: Wine – Dessert – White Grape Variety: 70% Trebbiano, 15% San Colombano, 15% Sangiovese Region: Colline Pisane/ Toscana / Italy Vineyard: Estate Winery established: 1960, first label made in 1994 Feature: Organic



Product Information

Elevation: 160 – 200 meters (525 – 656 feet)

Age of vines: 35-year-old vines

Vinification: Hand-harvest in first week of October, followed by manual selection of grapes. Grapes dehydrate naturally until February, followed by manually pressing and fermented in 112-liter barrels. Aged for 8 years in barrels and at least 12 months of bottle aging before its release **Yield:** 1-1.5kg/plant

Plant density: 3000 vines/ hectare.

Tasting Note: Amber color, great structure with complex aromas of nuts and dried fruit (almond and figs) and sweet notes of honey and caramel. Rich and full-bodied taste. **Alc**:13.5 %

Producer Information

The vines of Sangervasio know today's sea from Thyrrenian breezes as well as they know the ancient oceans through their roots in the fossil-laden soils. The Tommaisini family have owned their estate since 1960, and they started their label in 1994. Focused on local Tuscan grape varieties, their 22 hectares (54 acres) of vineyards are certified organic, and the family is devoted to natural fermentation without the use of added yeast. Their wines are created with technology that respects the pristine nature of their land, in all its biodiversity. Fermentation takes place in concrete tanks. Their yields are low, thanks to a high density of plants per hectare (between 6,000 and 10,000). The gorgeous cellars of the winery are all located in historical buildings of San Gervasio village, in the Palaia municipality. The family also runs a traditional ristorante that is a favorite fixture of its neighborhood, Al Pachino, and Ristoro, a small market featuring Tuscan products made nearby.