

Villa Sant'Anna



This beautiful azienda in the southern Tuscan hilltop village of Abbadia di Montepulciano is owned and operated by Simona Ruggeri and her two daughters, Anna and Margharita. Predominantly devoted to the production of fruits and vegetables, the estate devotes only c. 10 hectares of prime hillside land to the vine. Prior to 1989 the wine was sold off in bulk, but, as an experiment, in 1990 the Ruggeri clan assembled their first wine for bottling. Called in by a mutual friend to assess the result, we were impressed by this initial effort and tasted through the other wines in the cantina.

Delighted by the quality of the fruit, we counseled the Ruggeri family to purchase a set of the finest botti from Gamba to age and refine these promising wines, and, beginning with the 1990 vintage, we commenced a long and joyous relationship with the estate. 1993 was witness to the first Vino Nobile di Montepulciano bottling at Villa Sant'Anna, and each year since has been a testament to the prime sites and the Ruggeri family's impeccable viticulture and cellar work. The greatest and most rare wine of the estate is the Vin Santo which has always been produced by the family and bottled for their use and for the pleasure of their friends on special occasions.

Viticulture:

- **Farming:** Lutte Raisonné
- **Treatments:** Integrated pest management, synthetic treatments only when necessary
- **Ploughing:** Annual ploughing to promote vineyard health
- **Soils:** Albarese (Limestone-clay) and Galestro (Schistous sands)
- **Vines:** Trained in Guyot and planted at 3,000 and 6,000 vines/ha, vines range from 3-50 years old.
- **Yields:** Controlled via pruning, debudding, and an occasional green harvest, yields average c. 40 hl/ha
- **Harvest:** Entirely manual, usually in early October
- **Purchasing:** Entirely estate fruit

Vinification:

- **Fermentation:** After total destemming, wines ferment spontaneously in stainless-steel tanks. Cuvaion lasts c. 15 days. Grapes for Vin Santo dry on reed mats for 6 months and are then pressed. Vin Santo ferments spontaneously in neutral 65-l barrels with the mother of previous vintages.
- **Extraction:** Wines see rack-and-return during fermentation
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical basket press
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation in concrete vats. Vin Santo's malolactic is blocked by wine's naturally high acidity.



Aging:

- **Élevage:** Chianti Colli Senesi spends 12 months in 30-39-hl Slavonian oak botti. Rosso di Montepulciano spends 10 months in neutral 500-l French oak tonneaux and 225-l French oak barriques. 20% of Rosso di Montepulciano ages in cement vats. Vino Nobile spends 24 months in tonneaux, barriques, and Slavonian oak botti. Vin Santo spends 8 years in neutral 65-l barrels (Caratelli) with the mother of previous vintages.
- **Lees:** Wines remain on their lees until racking following malolactic. Vin Santo remains on mother until bottling.
- **Fining and Filtration:** Unfined, Plate filtered
- **Sulfur:** Applied at harvest and at bottling, c. 13 mg/l free sulfur, 70 mg/l total sulfur