

# Villa Sant'Anna



## Vin Santo



### At a Glance:

- **Appellation:** DOCG Vin Santo di Montepulciano
- **Uvaggio:** Malvasia (50%), Pulcinculo/Grechetto (40%), Trebbiano (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** Up to 400 g/l
- **Average Total Acidity:** c. 5 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From south-facing parcels in the communes of Argiano, Fontealgiunco, Abbadia, and Argiano
- **Soil Types and Compositions:** Albarese (Limestone-clay) and Galestro (Schistous clay)
- **Vine Age, Training, and Density:** Planted at 3,000 and 6,000 vines/ha and trained in Guyot, vines average 30 years old, with many much older.
- **Average Yields:** 15 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

### In The Cellar:

- **Fermentation:** Grapes for Vin Santo dry on reed mats for 6 months and are then pressed. Wine then ferments spontaneously in neutral 65-l barrels with the mother of previous vintages.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on lees until bottling
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** 8 years in sealed, neutral 65-l oak and chestnut barrels (Caratelli) with the mother of previous vintages.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest and at bottling, c. 13 mg/l free sulfur, 70 mg/l total sulfur

### In The Glass:

This wine is produced classically: late-harvest grapes left exposed to the air to raisin on racks for six months in a special section of the cellars, crushing and pressing, and slow fermentation and maturation in miniature barrels of eternal age. The grapes are harvested from vines that are at least 30 years old and the yields here are extremely low. The Vin Santo is bottled by hand and only in half bottles and from specific vintages. It is a marvel that must be experienced to understand the magic of this terroir.