

Villa Sant'Anna



Vino Nobile di Montepulciano



At a Glance:

- **Appellation:** DOCG Vino Nobile di Montepulciano
- **Uvaggio:** Sangiovese (85%), Merlot (8%), Mammolo, Canaiolo, and Colorino
- **Average Annual Production:** 30,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 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 25 years old, with the oldest vines 50 years old.
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 15 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in concrete vats following alcoholic fermentation
- **Élevage:** 24 months in tonneaux, barriques, and Slavonian oak botti.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest and at bottling, c. 13 mg/l free sulfur, 70 mg/l total sulfur

In The Glass:

The flagship red wine of the estate, Villa Sant'Anna's Vino Nobile di Montepulciano presents a unique expression of Sangiovese that is distinct from Brunello di Montalcino or Chianti Classico. Generous, dense, and rich, this wine is a perfect partner for grilled meats, roast games, or other traditional Tuscan fare.