



FATTORIA DI SAMMONTANA

SANGIOVESE IGT

The most typical and traditional wine of the estate. This is a classic young Sangiovese: fresh and lively, light to medium bodied. Organic and biodynamic viticulture.

Grape variety: Sangiovese 100%.

Extension of the vineyard: 10 ha.

Vine training system: Guyot and “cordone speronato”.

Average density per hectare: 4000.

Average age of vines: 15-40 years

Harvest: 100% manual.

Vinification: Maceration and slow spontaneous fermentation on its own yeasts in glazed cement tanks with frequent pump overs and punch downs. Aged in steel and concrete vats, the wine is bottled without filtration.

Average annual production: 12,000 bottles.

Packaging: 0,75L Bordolese bottle / 1,50L Magnum Bordolese

