



#### VINO NOBILE DI MONTEPULCIANO DOCG

## 2015 Santa Pia Vino Nobile di Montepulciano

#### VINTAGE NOTES

- The 2015 vintage was characterized by a mild winter with frequent rainfall. The dry weather and high temperatures in spring led to early growth and development of the vines.
- Rainstorms during the first two weeks of August assisted in an excellent start to the ripening process, which took place in a gradual but constant way.
- The Sangiovese of the Vigneto Santa Pia vineyard was picked by hand in mid-October.
- The 2015 vintage gave the wine great balance, bringing out, and heightening, the varietal character of Sangiovese in this part of Tuscany.

#### VINEYARD NOTES

- The estate has 1,037 acres and is divided into two main blocks.
- The historical part of the estate is situated in Montepulciano, and a newer block is at the foothills around Cortona.
- The vineyard is planted with Prugnolo Gentile (Sangiovese) which has been carefully selected to obtain a cru that best expresses the terroir.

#### HISTORY NOTES

- With the 2005 vintage, the Santa Pia was re-classified as a Vino Nobile di Montepulciano DOCG Riserva.

#### WINEMAKING NOTES

- Grapes were hand-picked in mid-October. After selecting the finest bunches, the grapes were de-stemmed and given a soft pressing.
- Fermentation in stainless steel tanks lasted approximately 20 days. The wine aged for 18 months in oak barrels.
- Bottle aging continued for an additional 20 months before release.

#### TASTING NOTES

The 2015 Santa Pia shows an intense ruby red color. The nose of this red wine is dominated by notes of ripe cherries and red berry fruit which blend well with hints of vanilla and spice. The palate is savory, ample and enveloping, and endowed with silky and vibrant tannins and a long and persistent finish and aftertaste.