

Romitorio di Santedame

CHIANTI CLASSICO GRAN SELEZIONE

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

The grapes come from a single vineyard on the Santedame Estate in Castellina in Chianti, in the heart of the Chianti Classico.



VINTAGE 2022

GRAPE VARIETIES 98% Sangiovese and 2% Colorino

ALCOHOL CONTENT 15,5%

ALTITUDE AND SOIL 430 mt. a.s.l., soil rich in shale and calcareous marl, with a moderately deep profile. Silty-sandy-clayey composition.

VINTAGE REPORT A good vintage characterized by a hot season with low rainfall, and a well-balanced climate during the harvest.

VINIFICATION AND AGING Careful grape selection in the single vineyard. Alcoholic fermentation and maceration take place in temperature-controlled stainless-steel vats for approximately 20 days. The aging last 30 months, of which 24 months in large Slavonian oak casks for Sangiovese and in barriques for Colorino. Blended wine, then, is aged in concrete vats and at least 3 months in bottle.

TASTING NOTES Color: intense ruby red Aromas: intense spicy notes, stand out, followed by coffee, licorice and cocoa. Fruit is perceived with notes of sour cherries, blackberries, and finally bitter herbs and hints of toasted. Tasting profile: on the palate, it is a muscular Sangiovese, warm and full-bodied, with well-present tannins and a persistent, savory finish.

WHY? •Romitorio di Santedame comes from a single vineyard of Santedame Estate. •Romitorio di Santedame is produced in limited amounts, never exceeding 15,000 bottles. It has only been produced in truly exceptional vintages like 2015, 2016, 2019, 2020 and 2022. •2022: first organic certified vintage.

WINEMAKER QUOTE "Romitorio captivates with a complex and refined nose, heralding a Sangiovese of striking charm and muscular structure on the palate."

FIRST VINTAGE: 2015

AWARDS Master Medal The Drink Business Global Sangiovese Masters (UK) 93/100 James Suckling (US)

