



## *San Martino*

IGT Toscana

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Villa Cafaggio's San Martino is of an intense garnet colour and has a bouquet with notes of mulberries and raspberries. Full on the palate, there are notes of black bilberries, with a complex roasted flavour and very soft tannins.

The finish is very lingering and intense.

The grapes used in the production of this Super Tuscan are destemmed and delicately crushed to minimize damage to the skin. Maximum extraction of colour and tannin is very important and fermentation is encouraged through the addition of selected yeasts. The alcoholic fermentation takes place in stainless steel tanks at controlled temperatures. Malolactic fermentation takes place exclusively in barriques, helping to define the wine's structure and balance.

### *Grape*

100% Sangiovese

### *Location of the vineyards*

Cafaggio, Conca d'Oro, Panzano in Chianti

### *Exposure and altitude*

South-east, 365 m ASL

### *Density of planting*

7,200 vines/hectare

### *Harvest date*

Start of October

### *Malolactic fermentation*

Completed in barrel

### *Ageing*

18 months in oak barrels

