

SANTA MARINA®

SANTA MARINA TOSCANA

Indicazione Geografica Tipica

60% SANGIOVESE • 30% CABERNET
• 10% MERLOT

The Santa Marina Vineyard lies in Oltrepó Pavese, in the province of Pavia (southern Lombardy). This vineyard prides itself on the stone soil and “guyot” trellising system which ensures optimal sun exposure for a more concentrated, robust grape. Grapes are harvested by hand and carefully placed into a gentle press. Grapes are given 10 days of skin contact to soften tannins and enhance complexity.

ABV: 13%

Sugar: 8g/l

Acidity: 5.4 g/l

Color: Intense ruby red with hints of purple

Bouquet: Intense nose of red fruit and notes of spices

Taste: Balanced tannins, soft and smooth on the palate with a long finish

Food Pairings: This red wine is ideal with tomato-based pasta sauces and pizza, as well as Tuscan slow-simmered Ragù al Cinghiale made with wild boar.

