

Cerbaiona

San Vito Toscana IGT

	Tech Specs
Type:	Red Still Wine
Ingredients:	Merlot
Region/Subregion:	Tuscany, Siena, Montalcino,
Organic?	Yes
Sustainable?	Yes
ABV:	14%
Sizes Available:	750ml
	A closer look...
Total Production:	330
Vineyard:	This five-hectare vineyard in Montenero di Orcia, at the foot of the inactive Mt. Amiata, contains calcareous and marl soils. The area has a Mediterranean climate.
Soil:	The Montenero vineyards grow in the Montecucco appellation, at the foot of the Amiata, an inactive volcano, which thanks to its nature grants a calcareous, marly and rich in skeleton soil.
Age of Vines:	1999
Vineyard Size:	5 ha
Climate:	In general, this terroir is free from the extreme temperature spikes that have characterized the Tuscan climate in recent years. Summers are warm but not too hot, and mostly dry. Intermittent rains come at the right times, and mold and disease pressure were low throughout the season and easy to manage due to the optimal ventilation of this area.
Farming Methods:	Hand harvested
Fermentation Methods:	Grapes are first destemmed, followed by whole berry fermentation. A four-day cold maceration is done for the Merlot, adding dry ice to the 25HL wooden tank (the vat used for Merlot was new for this harvest), bringing the must down to 5°C. On the fifth day, the temperature is raised to 16°C. Fermentation starts the next day, and the must is kept under 26°C, primarily using punch-downs. Fermentation is complete after ten days, and the wine is left with the skins for an additional two days. The finished wine is then racked off just days later.
Elevage:	The winemaker used only free run wine and filled four new 225L “cult rouge” barriques from the Bordeaux cooper Baron. They also filled two 320-liter Tava amphorae, produced at very high kiln temperatures to be non-porous. The winemaker moved the lees regularly for the first six months. After another seven months in barrel without racking, they then blended the wine and transferred it into stainless steel tanks to prepare for bottling in March 2021.
Fining/Filtration:	No No

All about this bottle

From 100% Merlot grapes grown at the foot of the inactive Amiata volcano, the San Vito wine exudes an aromatic and intricate character. Sumptuous black fruit aromas unfurl into notes of tobacco, graphite, and oriental spices, enticing the senses. On the palate, it is rich and silky, with well-integrated tannins that linger through a long, persistent finish. Dense in color, the wine showcases a captivating garnet red hue that releases sumptuous fruit aromas to the nose. Prominent notes of blackberries, cassis, and violets stand out, gradually unraveling into more complex nuances of blond tobacco, graphite, and a melange of oriental spices. The sip is impressive yet rich in finesse, with a silky body enriched by well-smoothed tannins that stretch towards a persistent, aromatic finish.



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