



Santa Maria 2018

Climatic trend

The 2018 growing season was marked by abundant rainfall, accompanied by a few snow flurries during the winter, which allowed sufficient water reserves to be stored under the soil. Additional rainfall in the spring meant a slight delay in sprouting, with subsequent rising temperatures leading to regular plant development. Hot summer days gave rise to the perfect ripening of the grapes. Sunshine and refreshing September sea breezes were the perfect companions during the harvest period.

Territory characteristics

Origin

Grosseto - Toscana

Wine Variety

Sangiovese and Cabernet
Sauvignon

Alcoholic Grade

13%

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Steel - Steel - 10 months in steel and
2 months in the bottle - 10 months
in steel and 2 months in the bottle

Technical notes

Available formats

75 cl and 37.5 cl

Organoleptic Notes

Santa Maria 2018 is characterised by an intense yet clear and bright ruby red colour. The bouquet reflects its territory of origin. Intense fruity notes, such as currant and blueberry, are well balanced by citrus scents of bergamot and Mediterranean herbs and spices, such as pepper and cardamom. The finish contains a fresh note of liquorice. On the palate, the tannin is balanced by a beautiful freshness and a warm softness.

match

Stewed meats such as rabbit or chicken, but also tasty with medium-aged cheese.

