



CASTELLO  
VICCHIOMAGGIO

# SAN JACOPO

IGT Toscana Rosè

**Classification:** IGT Toscana

**Production Area:** Toscana

**Grape Varieties:** 100% Sangiovese

**Alcohol Content:** 13%

**Available formats:** 750 ml

**Vinyard Information:** Planting density 5600 vines/Ha. heavy clay(30%), altitude 255-265 mt. Pruning method of single Guyot ensures yields of about 60 Hl/Ha.

## Vinification & Maturation:

**Vinification:** Produced from Sangiovese, the grape skins and juice remain in contact for about five hours to ensure an attractive salmon red color, the skins are then separated from the juice. There follows a slow fermentation at low temperatures. No oak maturation at all in order to ensure that the wine retains all its freshness and fruitiness.

**Tasting Notes:** Light pink with salmon reflexes. Excellent vivacity and brightness. On the nose hints of fragrant and fresh fruits of cherries and strawberries. Flavours are long and lasting and extremely balanced. Needs to be savoured chilled but not iced in order to retain its bouquet and complexity.finish

## Press

**NATALIE MACLEAN: 87 points**



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