

Sancaba 2019 | Sancaba



Denomination | IGT Rosso Toscana

Area of production

Blend 100% Pinot Nero

Age of vineyard | From 6 to 12 years

Planting density

5000 and 8000 plants per hectare

San Casciano dei Bagni (SI)

Altitude

650 m asl

Yield

18 HI/Ha

Harvest-time

9th-20th of September

Type of harvest

Hand-selected

Farming practice

Organic certified

Fertilization

Green manure

Treatment

Copper and sulphur, allowed in organic cultivation

Vinification

Fermentation for 10 days part in stainless steel and part in wood vats

Aging

Aging in large wood vats and barriques, followed by cement

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Bottling

Waning moon of May 2021

Production

6,403 bottles

remote corner of southern Tuscany on the border with Umbria and Lazio, the vineyards of Sancaba benefit from cooler conditions than most of central Italy: constant cool winds from the nearby Apennine mountains, lower median day temperatures due to the high elevation and good temperature excursions between day and night. Here pinot noir finds suitable nordic conditions as well as quick-draining, calciumrich crumbling soils of galestro and alberese rock which force the roots to dig deep underground and produce mineral rich wines. Depending on vintage conditions, the wines are more or less concentrated, more or less elegant and more or less fruit driven, but always notable for their complex aromas, rich juiciness, and underlying mineral backbone.

Situated high in the hills above San Casciano dei Bagni, in a

Vintage, 2019

A rich and generous vintage that offered abundance to the vines during the entire vegetative cycle. Rainfall was abundant during winter and spring time and temperatures remained mild all the way up to June 10th, after which high pressure settled on the Mediterranean bringing a warm and dry summer that lasted well into September. Thanks to the abundant water reserves accumulated by the plants during springtime, the grapes were able to face the hot summer and ripen fully without suffering any stress. The harvest took place over six days from the 9th to the 20th of September. The healthy and fully ripened grapes have given life to a wine of great structure and phenolic richness with a solar and generous personality.