

# Merlot di Santa Maria

Igt Toscana

## *Velvety, juicy, and rounded*

Santa Maria Merlot takes its name from the cru dedicated to it by the winery after more than 30 years of Merlot cultivation. It combines the fruity notes of the grape varietal with the elegance and freshness that is characteristic of Vignamaggio's style, and the Greve area. It undergoes long aging in French oak barriques, developing its roundness and structure.

### GRAPE VARIETAL

Merlot

### PRODUCTION AREA

Greve in Chianti

### VINEYARDS

Petriolo

### TERRAIN

Petriolo is a slightly concave plateau with soils that range from those typical of the Lamole area to those with a higher clay content lower in the valley. The almost 30-year-old "Santa Maria" vineyard lies in this area. Due to the age of its vines, it exhibits complexity and tannic elegance that contribute to the wine's excellent longevity potential.

### YIELD PER HECTARE

35 hl/Ha

### HARVEST

The grapes are hand-harvested in the first half of September. After manual bunch selection, the berries undergo additional sorting with an optical sorter.



### VINIFICATION

The destemmed grapes are placed in a small stainless-steel tank, where they remain for 15 days. After racking, the wine is decanted and undergoes malolactic fermentation.

### AGING

The wine gains intensity through extended contact with the wood of the French oak barriques, where it ages for 18-24 months. Refinement continues in the bottle for at least another 8 months.

**ALCOHOL CONTENT** 14 -14,5% Vol.

**SERVING TEMPERATURE** 18-20°C

**BOTTLE SIZES** 750 ml, 1500 ml, 3000 ml

**BOTTLES PRODUCED** 5.000

### AWARDS & RATINGS

2016 Vintage

Wine Advocate .....94

James Suckling .....93

Wine Critics .....93

