



SUPERTUSCAN SANGIOVESE "PRIMUM VINUM" 2018 INDICAZIONE GEOGRAFICA TIPICA

The Primum Vinum is our estate's signature wine, designed to showcase the full potential of our oldest Sangiovese vines. These vines are carefully selected during two separate harvests, and only the best bunches are chosen at the end of September. These selected bunches are then dried in our historical Vinsantaia for 25 days, resulting in improved structure, complexity, and smoothness. Our Supertuscan interpretation is the flagship of our organic philosophy, aimed at enhancing the Sangiovese variety and its ability to express our terroir. This Supertuscan can age for years, but it reaches its peak of elegance and varietal expression after 5 years.



GRAPE VARIETY: Sangiovese 100%

ZONE: Tenuta di Montechiaro - Siena.

Alcool: 13,5% Vol.

VINEYARDS: Selection from Poggio ai Tordi, Le Fonti and La Scuola. (Vigna Poggio ai Tordi, 3 ha, S-O, planted in 2012 - Vigna delle Fonti, 1,2 ha, S-O, planted in 1998 - Vigna della Scuola, 1,7 ha, S-O, planted in 2002). Certified Organic Farming from 2010.

SOIL: Clay-limestone and sedimentary sand with marine fossils and shells.

WINEMAKING & AGING

Manual harvesting. 20% of the best bunches are dried in baskets for 25 days. Skin maceration for 18 days in concrete vats. Fermentation for 10 days in steel vats. Aging for 24 months in slightly roasted Tonneaux (French Oak Barrels 500 l) and 6 additional months in the bottle.

BOTTLES: 6000 bottles, 0,75 l - 500 cases

TASTING PROFILE

Color: Deep ruby color with garnet nuances.

Aromas: On the nose, it offers a bouquet of blackberry, chocolate, and tobacco, with notes of tamarind and lavender.

Taste: The palate is round and full-bodied, with elegant tannins and a fruity and balsamic finish.

Serving Temperature: 18 °c

FOOD & WINES

The Supertuscan style shows the complex personality of the Sangiovese grape variety and the importance of human behaviors as fundamental assets to respect and valorize the *terroir*. It pairs with deer ragout, fillet with truffle, blue cheese, roasted lamb, Peposo (black pepper stew), game meat in "Dolce Forte" sauce.



ORGANIC CERTIFIED

Alessandro Griccioli Viticoltore