

DEI SANCTA CATHARINA I.G.T.



DESCRIPTION

Sancta Catharina is a robust and layered wine, offering notes of raspberry, blackberry, and hints of dark chocolate. Full-bodied, with silky tannins and a long, fruit-forward finish. It combines the signature drinkability of Montepulciano Sangiovese with the lushness of Merlot and Cabernet Sauvignon.

GRAPE VARIETIES

Sangiovese, Merlot, Cabernet Sauvignon, and Petit Verdot

SOIL CHARACTERISTICS

Clay and tuff soil

PRODUCTION AREA:

La Ciarliana Vineyard

Elevation: 300–350 meters above sea level

Planted between 2000 and 2013

WINEMAKING PROCESS

Gentle pressing; spontaneous fermentation using native yeasts in stainless steel at a controlled temperature of 26–28°C; skin maceration for 10–12 days with periodic pump-overs.

AGING AND REFINEMENT

At least 24 months split between barrel and bottle

AGING POTENTIAL

About 20 years

AVERAGE ANNUAL PRODUCTION

3,000 – 5,000 bottles