



Sant'Antimo

Sant'Antimo, the latest addition to the Ciacci family, made from Syrah, Merlot and Cabernet Sauvignon, is a warm and sensual wine; elegant with the unmistakable character of these grape varieties and, at the same time, the perfect expression of its territory; aged in French barriques for about 1 year, it has an excellent structure and long life.

Grape variety: 50% Syrah, 25% Merlot; 20% Cabernet-Sauvignon, 5% Petit Verdot.

Vineyard age: planted from 1997 to 2001.

Training method: single spurred cordon.

Harvest: selection of the grapes and manual harvesting into small baskets, rapid transfer to the cellar for vinification.

Vinification: soft pressing and destemming, temperature controlled alcoholic fermentation, with frequent pumping over and medium maceration on skins.

Aging: all varieties are aged for about 10 months in small French oaken barriques. After blending the wine is aged in the bottle for 4-6 months.