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San Lorenzo takes its name from the vineyard of the same name in the municipality of Osimo from which it originates. With its outstanding flavor impact and the enfolding warmth of its rounded tannins, it is a wine which is intended to express all the potential of the combination between its terroir and the Montepulciano varietal. These characteristics are augmented by the contribution from the oak casks that are kept in the picturesque cave at Osimo where the wine is aged.

GENERAL CHARACTERISTICS

Vineyard

The vineyards from which San Lorenzo is produced are located on two estates in the Osimo and Ancona areas. The nature of the soils is predominantly clayey and calcareous. The planting density ranges from 880-2,275 vines per acre and training is on the spurred cordon system. The yields are 3-3.5 tons per acre.

Harvest

The harvest is carried out by hand and normally takes place in the period from the end of September to the end of the first ten days of October.

Vinification

The grapes are destemmed and lightly pressed then undergo maceration for 10-12 days in steel fermentation vats. As soon as the alcoholic fermentation is finished, the wine starts malolactic fermentation. Afterwards, about 50% of the wine is aged for about 12 months in 5000-8000 litre oak casks and the rest in *barriques* in their third or fourth time use. After *assemblage*, San Lorenzo rests in bottle for a further six months.

TASTING SUGGESTION

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Glass of medium size and roughly spherical shape to allow adequate oxygenation and development of the aromas.

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Particularly suitable with stuffed pasta, grilled dishes, spit-roasted pork, game, or braised dishes, as well as a rich cheese board of mature and tangy cheeses.

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