



Le Due Gemme

Sant'Antimo, born from Sangiovese grapes, blended with French varieties as Syrah, Cabernet Sauvignon and Merlot. It's a fresh fruity wine, with a good structure but even softness, it blends the warm international style with the typical flavours of our terroir.

Grape variety: 70% Sangiovese, 20% Syrah, 5% Merlot; 5% Cabernet-Sauvignon.

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.