

SAMMARCO

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 15 ha
Soil composition: galestro
Training method: vertical and horizontal cordon
Elevation: 1,246 ft a.s.l.
Vines/ha: 6,000 vines/ha
Exposure: South-West/South-East
Vines age: 13 years
Harvest time: September
First vintage: 1980
Production: 22,000 bottles



WINEMAKING & AGING

Varietal composition: 90% Cabernet Sauvignon, 5% Sangiovese, 5% Merlot

Fermentation

Container: concrete vats
Length: 7 days
Temperature: 82-86 °F

Maceration

Technique: on the skins
Length: 30 days

Aging

Container: barriques, 30hl barrels and 500l tonneaux
Wood: French oak
Length: 14-16 months
In bottle: 24 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: < 1.0 g/l
Acidity: 6.2 g/l



FOOD PAIRINGS

Excellent with game, red meats, and aged cheeses.



TASTING NOTE

Dense ruby-purple color.
Intense, intriguing nose of high-class cigar tobacco intermixed with smoke, minerals, black currants, and vanilla.
The palate is dense and medium- to full-bodied, with superb richness, purity, and overall harmony.

PRODUCER PROFILE

Estate owned by: Maurizia and Luca Di Napoli
Winemaker: Luca Di Napoli
Total land under vine: 42 ha
Winery production: 90,000 bts
Region: Tuscany (Italy)

