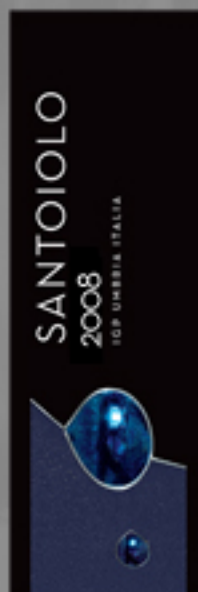




SANTOIOLO
CANTINA

SANTOIOLO 2008

PRoDUCING VINEYARDS one an a half hectare
PLACE Narni, southern Umbria, Italy
ALTITUDE 300 mt. above sea level
TOPOGRAPHY hilly
SOIL clay and sand, of fossil origin
CLIMATE mild winters, rainy springs, hot and breezy summers
EXPOSURE south-southwest, ideal for growing grapes
GROWING SYSTEM spurred cordon
DENSITY PER HECTARE 5500 plants
YIELD PER HECTARE 50 quintals
GRAPES Cabernet Sauvignon 60%, Merlot 30%, Syrah 10%
Fermentation and maturation in stainless steel vats, 12 months more in new and one-year-old French oak barriques, 12 months aging in the bottles.
WINEMAKER Maurilio Chioccia



Is ruby red colour, with violet flashes, offers an exceptionally fine and complex bouquet of fruit jams - cherry and blackberry - with traces of vanilla, liquorice and chocolate, and a tangy aftertaste.

The wine is warm, soft and fresh, with fine, good-quality tannins. It's full, balanced and intense. Good persistence, with hints of fruit predominating. It pairs wonderfully with roasted and stewed meats and all the important dishes of the traditional Umbrian cuisine.

Serve it at 16-18 degrees.