

# Certosa Di Belriguardo InNno Sangiovese Toscano IGT

## THE FACTS

**COUNTRY:** Italy  
**REGION:** Tuscany  
**APPELLATION:** Toscana IGT  
**CEPAGE:** 100% Sangiovese  
**WINEMAKING:** Harvest takes place in September.  
Alcoholic fermentation in stainless steel vats for 7-10 days at a temperature of 24-25°C, followed by malolactic fermentation. Vinified in steel for 6 months in used French oak barrels and one more month in bottle prior release.  
**ANNUAL PRODUCTION:** 10,000 bottles

## THE STORY

The Certosa di Belriguardo, with its 75 hectares of land, seven of which are cultivated with vineyards, is located seven kilometres from Siena, in the heart of the "Chianti dei Colli Senesi" area.

The estate cultivates mainly Sangiovese, the area's most representative grape variety, which has always been part of the DNA of these soils. The meticulous attention and care devoted to the vines is possible thanks to the limited extension of the vineyards, which are pruned and harvested entirely by hand.

The estate has abandoned the use of synthetic fertilizers and herbicides and is currently undergoing conversion to organic farming.

## THE SELLING POINTS

**AWARDS:** 92pts James Suckling  
**SUSTAINABILITY:** Organic In Practice, Minimal Intervention / Augmentation

