Certosa Di Belriguardo
Chiostro di Venere Rosso Toscano IGT



The Facts

COUNTRY: Italy
REGION: Tuscany
APPELLATION: Toscana IGT
CEPAGE: 85% Cabernet Sauvignon, 15% Sangiovese
WINEMAKING: Harvest takes place in September. Alcoholic fermentation in stainless steel vats for 15-20 days at a temperature of 24-25°C, followed by malolactic fermentation. Aged 3 months in steel, 12-18 months in French oak barriques and 3 months in bottle.
ANNUAL PRODUCTION: 2,000 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 Adjectives

AROMAS / FLAVORS: Vanilla followed by leather, giving way to fruits of the forest, like blackcurrants & blackberries

The Selling Points

AWARDS: 90pts James Suckling
SUSTAINABILITY: Organic In Practice, Minimal Intervention / Augmentation

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