

SANTACROCE

IGT TOSCANA

CLASSIFICATION:

Igt Toscana

PRODUCTION AREA:

Located in Castelnuovo Berardenga near Siena, in the Southern end of the Chianti Classico zone, CASTELL'IN VILLA is one of the oldest estates of the Appellation. The estate includes 736 acres, 123 of which are vineyards; 64 acres are dedicated to olive groves. The vineyards are located over eight different sites, reflecting the diversity of the Tuscan countryside for soil types and microclimates

VINEYARDS:

- Exposure: South/South-East
- Altitude: 300-320 m asl
- Vines 20-30 years old
- Spurred cordon vines

SOIL:

Pliocene sand

GRAPE VARIETIES:

50% Sangiovese, 50% Cabernet Sauvignon

HARVEST:

Hand harvested in the month of September

AVERAGE YIELD:

Approx 40 qli / ha



VINIFICATION AND AGEING:

- Fermentation at controlled temperature in steel vats, malolactic fermentation also carried out in steel vats for 12-14 days
- Aged 36-48 months, in Allier barriques and in big barrels of Slavonian oak
- Refined for at least a further 12 months in bottles.

TECHNICAL INFORMATION:

BOTTLE SIZE:

750 ml

PACKAGING:

6 bottles case

AVERAGE ANNUAL PRODUCTION:

9500 bt.



Castell'in Villa

in PUREZZA, in PACE, in COMPAGNIA.

CASTELL'IN VILLA S.P.A.

53019 Castelnuovo Berardenga (Siena) Italia | Tel. 0577/359074 | Fax 359222 P.IVA 00801770520 | C.C.I.A.A. 92356 Siena | Iscr. Trib. SI Reg. Soc. N°8277 Vol. 10208

SANTACROCE

IGT TOSCANA

CASTELL'IN VILLA AND SUPER TUSCAN

14.12.23

In the 1970s Chianti Classico producers were feeling that the DOC and DOCG classification rules were too restrictive and didn't allow experimentation. Some of these vinedressers were producing quality wines that included foreign grapes such as Cabernet Sauvignon and Merlot in blend with Sangiovese, but also 100% Sangiovese and using different ageing techniques, such as the use of French barriques. People started to call these wines, which went beyond any classification, 'Super Tuscan'. The marchese Piero Antinori was one of the first to create a "Chianti-style" wine that ignored the DOC regulations, releasing a 1971 Sangiovese-Cabernet Sauvignon blend known as Tignanello in 1978.

In many cases the figure of Giacomo Tachis was crucial. An oenologist of extraordinary ability, a pupil of Peynaud in Bordeaux, responsible for the oenological part of Marchesi Antinori until 1993, he was, together with Piero Antinori, the inspiration for those wines. By the late 1980s, the trend of creating high-quality non-DOC wines had spread to other regions of Tuscany, as well as Piedmont and Veneto. The year 1992 brought in the official term



Indicazione Geografica Tipica (IGT), and in time, IGT Toscana became synonymous with the product known as a Super Tuscan wine.

Our Santacroce was born between the end of the 70s and early 80s, actually we don't have an exact date as it was classified as 'Vino da Tavola', in consequence of the restrictive Doc Chianti Classico rules. It was produced with 100% Sangiovese grapes coming from the Balzastrada and Gazzara vineyards. At that time, the use of French Barriques was not widely diffused, but given the friendship of the Pignatelli family with Giacomo Tachis (1977), Castell'in Villa has been one of the first ones to introduce this ageing method.

In the last 20 years, the production of Santacroce has turned into a Sangiovese and Cabernet Sauvignon blend, only produced in special vintages, using more modern Sangiovese clones and a Cabernet Sauvignon always aged in small barrels.

It is a special wine, that goes far beyond the traditional Castell'in Villa Classico style (pure Sangiovese aged in big casks).



Castell'in Villa

in PUREZZA, in PACE, in COMPAGNIA.

CASTELL'IN VILLA S.P.A.

53019 Castelnuovo Berardenga (Siena) Italia | Tel. 0577/359074 | Fax 359222 P.IVA 00801770520 | C.C.I.A.A. 92356 Siena | Iscr. Trib. SI Reg. Soc. N°8277 Vol. 10208