



# “GIOVANNA CIACCI” SANT’ANTIMO DOC ROSSO 2020

Giovanna Ciacci Sant’Antimo is made from Syrah, Cabernet Sauvignon, Merlot and Petit Verdot grapes. It is a warm, sensual, and elegant wine with characteristics unique to its varieties but also representative of the land. Aging in barriques for about a year gives it optimal structure and good longevity.

- **Varietals:** 50% Syrah, 25% Cabernet-Sauvignon, 20% Merlot, 5% Petit Verdot
- **Growing method:** Single spurred cordon.
- **Harvest:** Control of the maturation and selection of the best grapes; manual gathering of the grapes in small baskets; quick transfer to the wine cellar.
- **Winemaking:** Light destemming and crushing; alcoholic fermentation at controlled temperatures with frequent pumpovers; medium maceration on the skins with constant sampling and chemical analyses to determine the optimal date for racking.
- **Aging:** Aged in French barriques for 8-10 months followed by aging in the bottle for at least 4 months.
- **Enologists:** Laura Sutera Sardo, Paolo Caciorgna
- **Agronomists:** Laura Sutera Sardo, Lucia Sutera Sardo

