

SAMMARCO

Sammarco is a very fresh wine with fine aromas of woodland undergrowth and a deep, intense colour.

It is characterised by distinct aromas of ripe fruit and has a strong concentration of powerful tannins.

It is an elegant and refined wine: Cabernet Sauvignon, blended with a percentage of Sangiovese and Merlot.

Production varies depending on the weather conditions: 8000 – 25000 bottles.

VINIFICATION AND AGING

3 months: concrete tanks

12-15 months: tonneaux and oak barrels 12 HL
no toast / medium toast

18-24 months: bottle