

TENUTA SAN VITO

ESTATE HISTORY

Tenuta San Vito lies in the hills of the Chianti Colli Fiorentini, 18 kilometers from Florence. The estate has always been characterized by high-quality agricultural products combined with a deep respect for the environment and for protecting the health of the land.

Since 1982 San Vito has been cultivating its crops in accordance with organic principles, producing its wines and olive oils without any use of weed-killers, pesticides, or synthetic chemical treatments. From 1985 on, all of San Vito's products have been certified organic.

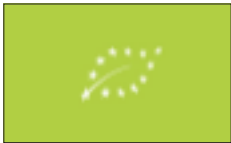
San Vito re-planted its vineyards with the best clones of Sangiovese and introduced varieties such as Merlot, Cabernet Sauvignon, and Chardonnay. Over the years, the spurred cordon method of vine training has replaced the older Guyot system, allowing the adoption of more modern vineyard management practices.

Attilio Pagli, San Vito's current winemaker, was born in Tuscany and pursued his professional studies in Italy; his numerous contacts on the international scene allowed him to deepen his oenological experience. Pagli carefully oversees every step of the harvest, wine making, and ageing of the wines. He works closely with other wineries throughout the world and has won increasing attention and accolades from wine experts and professional journalists. Pagli is widely considered one of Italy's foremost wine experts.


APPELLATION: Chianti Colli Fiorentini, Italy


VARIETAL(S) GROWN: Sangiovese, Cabernet, Merlot, Cannaiolo and Chardonnay

SOIL TYPE: Marlgalestro Sandstone, Sea & Lake Clay






 **CHIANTI:** Ruby red in color with bright aromas of cherry and red currants. Juicy on the palate with bright acidity and hints of black pepper on the finish.

 **GRAPES:** 100% Sangiovese

 **REGION:** Tuscany

 **AGING:** In stainless steel and glass-lined concrete before bottling.




 **CHIANTI COLLI FIORENTINI 'DARNO':** Deep ruby red in color with aromas of wild berries and sour cherry on the nose. Fruit follows through on the palate, which is round and succulent with a lingering finish.


 **GRAPES:** 90% Sangiovese 10% Cannaiolo

 **REGION:** Tuscany

 **AGING:** In stainless steel and glass-lined concrete before bottling.



 **TOSCANA IGT 'MADIERE':** Deep ruby red in color with aromas of wild berries and baking spice on the nose. Savory on the palate, with flavors of cacao pod and new leather.

 **GRAPES:** 100% Sangiovese

 **REGION:** Tuscany

 **AGING:** At least 12 months in French Allier oak barrique before bottling.