

Andeluna

Cavaliere Toscana IGT



Produced from selected Sangiovese grapes which are harvested at full maturation in the latter days of September. Destemmed and fermented in open wooden casks. Maceration of the skins for 20 days, with the cap manually pushed down 3-4 times per day. Following the pressing, the wine is transferred into 35 hectoliter oak casks for 24 months. The wine is then bottled without being filtered and remains in bottle in the cellar for approximately 1 year. Known as one of the best Sangioveses of Tuscany, it's also the pride of Michele Satta. He has personally selected the best plants and today Satta is the only producer in Bolgheri who loves the challenge of this native and unique grape. The focus in the vineyard is to obtain the maximum expression from the vine, while working toward a natural, harmonious equilibrium within the vineyard.

Grape varieties : 100% Sangiovese

Altitude : 20-30 m ASL

Vineyard age : 25 years old

Grape yield : 8,000kg/hc

Exposure : Southwest

Soil : Mixture clay and sand

Alcohol : 13.5%

Tasting notes :

Intense primary aromas of fruit with prune, cherry and violets in harmony with vanilla and chocolate. Secondary aromas of leather, tobacco and damp earth. A full-bodied wine with tannins that are soft and elegant. The aftertaste has hints of licorice and chocolate with a core of fruit and tobacco. A wine of great elegance, lush and rich on the palate with refined aromas. Sensual and balanced.

Press Notes

The Wine Advocate

2013, 2012	91 points
2005, 2004, 2001	92 points

Wine Spectator

2015	92 points
2004	94 points

James Suckling

2015	92 points
2013	92 points

AG Vinous

2015, 2012	92 points
2010	91 points

Wine Enthusiast

2015, 2013, 2012	94 points
2008	95 points

