



CASTIGLIONE
DEL BOSCO

MONTALCINO, TUSCANY
ITALIA

SAN MICHELE

San Michele, whose grapes are painstakingly selected from the Capanna vineyard, is made with 100% Sangiovese grapes dried in our cellar for 3 months and then aged for 4 years in 110-liters Caratelli. A warm-toned, intense wine, it releases rich scents of almond and honey, then a remarkably rounded, ultra-elegant palate.



Appellation:	Sant'Antimo Vin Santo Occhio di Pernice DOC
Grapes:	Sangiovese 100%
Harvest period:	Mid-October
Soil profile:	Presence of clay shale and pebble-gravel
Elevation:	350-450 metres
Training system:	Spurred cordon
Vineyard density:	4,500 vines/ha
Vineyard yield:	40 q/ha
Grapes drying:	3 months
Maturation:	Following a soft pressing, the must slowly continues its fermentation in 110 liters keg for 4 years
Bottle-ageing:	3 months
Production:	700 bottles, only in 0,375 litre size