

# TENUTA DI MONTEFOSCOLI

1922



## *Santandrea*

TOSCANA IGT SANGIOVESE  
2022

**Grape Variety:** Sangiovese

**Soil:** clays and marine sands within the Villamagna formation, rich in limestone and fossilized shells. The skeleton consists of sandstone rocks and limestone pebbles.

**Exposure:** southwest-facing

**Vinification and Aging:** grapes from selected parcels are destemmed and gently crushed. Fermentation and maceration take place in open wooden vats at controlled temperature for approximately 20 days. During this period, targeted punching down and délestage are carried out. Following malolactic fermentation, a small portion of the mass is transferred to French oak barrels, while the remainder continues aging in wooden vats for 12 months.

### Tenuta di Montefoscoli

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