

SAN MARTINO



Production Area

Valle d'Agno, Veneto

Grape Varieties

50% Merlot, 50% Cabernet

Soil

Volcanic soil, rich in basaltic tuff - 200-300 m above sea level.

Winemaking

The harvest is done manually into crates. Fermentation takes place in large wooden barrels, thanks to the action of native yeasts. The wine remains in contact with the skins for a long period. Ageing is done in oak barrels for about two years.

Tasting Notes

It has a lively and intense ruby-red colour. The nose is full and complex with delicate hints of spice and red fruits. Its richness and elegance make for a satisfying palate.

