

michele satta  
toscana

## cavaliere 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 12 months. The wine is then bottled, without being filtered and remains in bottle in the cellar for approximately one year. Known as one of the best Sangioveses of the 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

**exposure:** Southwest

**altitude:** 20–30m A.S.L.

**soil:** Mixture clay and sand

**alcohol:** 13.50%

**production:** 7,000 bottles

### tasting notes:

Intense primary aromas of fruit with prune, cherry and violets in harmony with vanilla and chocolate. Secondary aromas of leather, tabacco 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.

## The Wine Advocate

2004	Cavaliere	92 points
2003	Cavaliere	89 points
2001	Cavaliere	92 points

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