



# FATTORIA DI S.QUINTINO

**GRAPES** 100% MERLOT

**GROWING AREA** COMUNE DI SAN MINIATO,  
PISA

**ALTITUDE** 200 MT. A.S.L.

**TRAINING SYSTEM** SPURRED CORDON

**WINEYARD SURFACE** 1,6 HECTARES

**GRAPE HARVESTING** BY HAND IN BOXES  
WHEN PHENOLIC MATURATION IS REACHED

**VINIFICATION** ALCOHOLIC FERMENTATION AT  
20°-30°C IN STAINLESS STEEL TANKS

**MATURATION AND AGING** IN FRENCH OAK  
BARRIQUES FOR A PERIOD OF 12 MONTHS.

**TASTING NOTES:**

**COLOUR:** INTENSE RUBY RED, WITH PURPLE HINTS

**TASTE:** CRISP, FRESH AND LIVELY OF GREAT  
STRUCTURE

**NOSE:** INTRIGUING AND VERY INTENSE; CLEAR  
NOTES OF RIPE BLUEBERRIES AND BLACKCURRANTS  
THAT FUSE TOGETHER WITH SPICY NOTES OF VANILLA  
AND TOASTED COFFEE COMING FROM THE "ÉLEVAGE"  
IN BARRIQUES

**ALCOHOL** 13,5 - 14,5 %VOL.

**SERVING TEMPERATURE** 18°C

**MATCHING FOODS** PERFECT WITH RED MEATS,  
ROASTS, AGED CHEESES



## QUINTO IGT Toscano

[WWW.FATTORIASANQUINTINO.IT](http://WWW.FATTORIASANQUINTINO.IT)

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