

# SANTAPIETRA



## Vermentino

Tuscany, Italy

### GRAPE VARIETY

100% Vermentino

### VINIFICATION

Santapietra is named after the rocky soils of the Tuscan coast where the grapes for this Vermentino are grown. *Santapietra* means “Sacred Stone” in Italian. The south-facing coastal vineyards are composed of sand, silt, and clay with layers of gravel. This area showcases Vermentino’s saline quality and creamy texture which shine against its bright acidic backbone. After harvest, a slow, gentle fermentation at 60°F helps retain the wine’s fresh aromas and characteristic minerality from the Tuscan terroir. Fermentation typically lasts about two weeks until the wine develops a vibrant, crisp character. The wine is then aged on its fine lees for several weeks. This amplifies body, texture, and complexity without overpowering the natural freshness. Gentle lees stirring enhances the mouthfeel and aromatic depth. No oak aging. *Vegan-friendly. Sustainably Farmed.*

### WINERY

Santapietra is a joint project developed by The Marchetti Company and the Castellani family to bring unique, affordable wines from central Italy to the United States. The Castellani’s wine business was established at the end of the 19th century. The trials and triumphs of each generation go into every bottle the family produces. The key to the wines is diligent focus on vineyard selection. Each varietal enjoys the most appropriate soil types, microclimates and light exposure. The varietals themselves are the product of sophisticated enological techniques and intensive research on different clones to find the best grape for each vineyard.

### TASTING NOTE

A light-bodied dry wine with refreshing acidity. Lemon, white grapefruit and lime zest are balanced with salty minerals in this crisp white wine.

### FOOD PAIRING

Seafood! Linguine and clams! Try with fresh herby pastas, salads, fresh cheese or as a delightful aperitif.



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