

Tuscany map and the Bolgheri area

Azienda Agricola Enrico Santini

Enrico Santini has made a name for himself as one of the most dynamic and respected producers in the prestigious Bolgheri DOC.

A native of the area, he is a "garagiste" in the truest sense of the word. Enrico is meticulous in his vineyards, his wines come exclusively from his organic estate, and they radiate his profound passion. As one of the only wine producers in Bolgheri who was born and raised in the area, he has a deep commitment to the region that developed out of his love for the land and the microclimate of this spectacular Tuscan coastal area.



Vineyard and Montepergoli hill (Castagneto Carducci)

Technical information

Proprietor	Enrico Santini
Total area of estate	15 hectares
Total area planted under vine	12 hectares
Altitude	40-70 meters above sea level
Membership	A.I.A.B. Tuscany Society for the Production of Organic Wines

OWNER: Enrico Santini

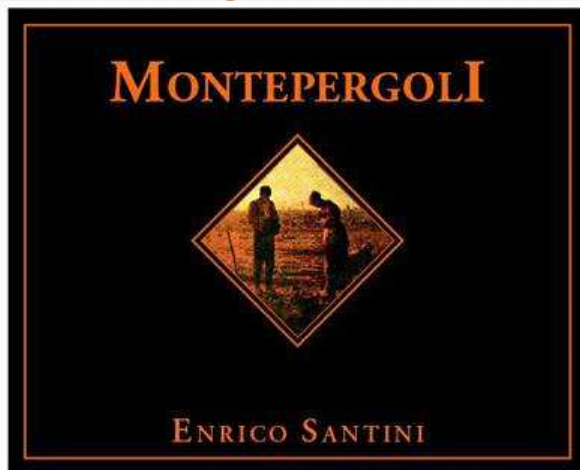
WINEMAKER: Attilio Pagli

VARIETALS PLANTED: Sauvignon Blanc, Vermentino, Cabernet Sauvignon, Merlot, Syrah, Sangiovese

Azienda Agricola Enrico Santini

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**Montepergoli 2004
Bolgheri Rosso**



Cabernet Sauvignon - Merlot - Syrah -
Sangiovese

Wine making:

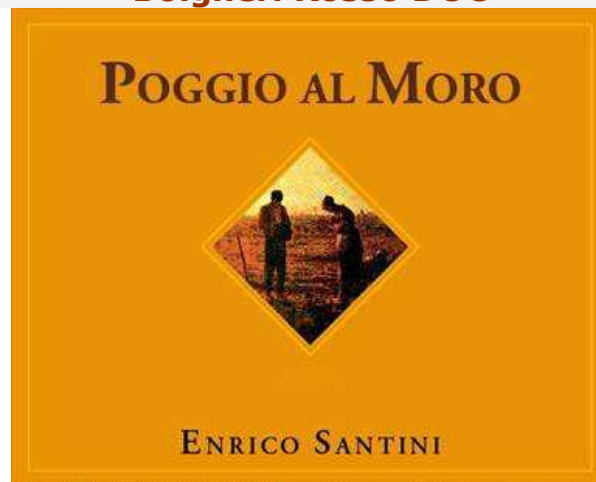
The grapes were carefully selected and vinified separately, maceration taking place over a period of 20 – 28 days. Temperature Controlled Fermentation.

Ageing:

The wine remained for 18 months in French oak barriques followed by additional aging in bottle for one year prior to being released.

8.000 bottles

**Poggio al Moro 2008
Bolgheri Rosso DOC**



Sangiovese 30%, Cabernet Sauvignon 30%,
Syrah 10%, Merlot 30%

Wine making:

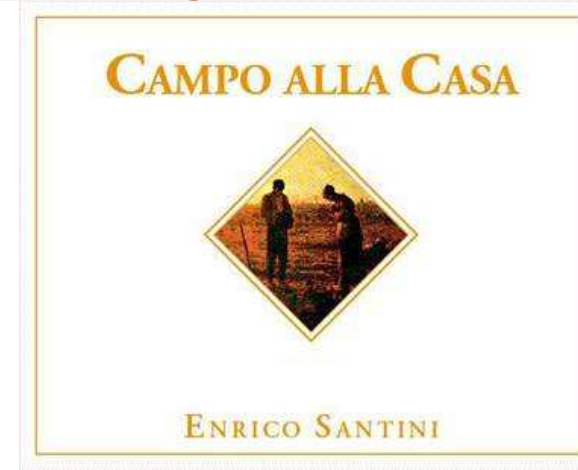
The grapes were vinified separately with maceration taking place over 3 – 4 weeks in temperature controlled conditions.

Ageing:

Following fermentation the wine remained for nearly three months in small French oak barrels.

24.000 bottles

**Campo alla Casa 2008
Bolgheri Bianco DOC**



Sauvignon Blanc 35%, Vermentino 65%

Wine making:

The grapes were pressed softly and the must was allowed to decant naturally under cold conditions. Fermentation, temperature controlled, took place and the wine remained on it's noble lees.

12.000 bottles

Main Accolades

Enrico Santini continues to turn out impressive wines in the full-bodied generous style that is typical of Bolgheri.

Antonio Galloni – Robert Parker 2008



GAMBERO ROSSO
– **3 BICCHIERI** –

Montepergoli 2001- **Three glasses**, Gambero Rosso, Vini d'Italia 2004

Wine Spectator

Enrico Santini Montepergoli 2006

“This full-bodied red offers licorice and berry character on the nose, with cedar, leading to a solid core of ripe fruit. Very tannic and mouthpuckering. This should come around with bottle age. Best after 2013.” 89 **Wine Spectator June 2010**

WINE SPECTATOR - October '07 issue

Poggio al Moro 2005 - **88 pts** - J.S.

Bolgheri White Campo alla Casa 2006 - **90 pts** - J.S.

Montepergoli 2003 - **92 pts** - J.S. Wine Spectator

Montepergoli 2001 - **90 pts** - J.S. Wine Spectator

Campo alla Casa 2005 - **88 pts** - J.S. Wine Spectator

Campo alla Casa 2004 - **87 pts** - J.S. Wine Spectator

Poggio al Moro 2004 - **86 pts** - J.S. Wine Spectator

Poggio al Moro 2003 - **86 pts** - J.S. Wine Spectator