



**SANGERVASIO**

**NATURA DEL VINO**

## I Renai



### Production Notes

**Denomination:**

Toscana Rosso IGT

**Grape varieties:**

Merlot 100%

**Vineyards:**

New generation vineyards with 10,000 plants/hectare, and very low yields of 0.4-0.6 Kg. each plant.

**Harvest:**

By hand, in the fourth week of August, followed by a manual selection of the best grapes.

**Wine making:**

Alcoholic fermentation in concrete tanks at controlled temperature with natural yeasts. Malolactic fermentation is done in the same barriques where the wine has been aged.

**Aging:**

14 months in new 225 liter barriques, and at least 18 months of bottle aging at controlled temperature.

### Tasting Notes

**History:**

It was born to exalt the character of the pure Merlot grown in the estate's high density vineyards. I Renai shows the richness and the exotic style of the Merlot grown in San Gervasio.

**Style:**

Exotic and complex.

**How to describe it:**

Great structure. Deep ruby red, with rich fruity aromas (blackberry and cherry), followed by toasty notes (cocoa and tobacco). Seducing taste, full and silky.

**How to enjoy it:**

It's a wine to be consumed by those who are not afraid of engaging in a complex tasting, full of satisfaction and discoveries.

**Service tips:**

18-20°C. in Bordeaux style tasting glasses.

**Organic Certification**

Organismo di controllo: Bioagricert

Italia - IT BAC 091793 T 000003

Usa - US BAC 091793 T 000003

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