



## PRODUCER PROFILE

Estate owned by:  
Maurizia and Luca Di Napoli  
Winemaker: Maurizia Di Napoli  
Total acreage of vine: 103 (42 Ha)  
Winery Production: 90,000 bts  
Region: Toscana

## SAMMARCO TOSCANA IGT

### WINE DESCRIPTION

The name Sammarco is in honor of Marco di Napoli, brother of Maurizia and Luca. Sammarco is the original biodynamic Super-Tuscan. Although we tend to position this Cabernet powerhouse after names like Sassicaia, Solaia, and Ornellaia, Sammarco actually predated Ornellaia (1980) and boasts the same winemaking talent behind that "aia" trio—Giacomo Tachis. This is one of the pioneering Tuscan blends that privileges craftsmanship and quality, establishing its credentials absent the instruments of media and marketing. Family owned and operated, Castello dei Rampolla pursues an artisanal approach that includes the practice of organic winemaking, hand selection of grapes, and cultivation of low yields.

### TASTING NOTES

Dense ruby-purple color. Intense, intriguing nose of high class cigar tobacco intermixed with smoke, minerals, black currants, and vanilla. The palate is dense, medium- to full-bodied, with superb richness, purity, and overall harmony.

### FOOD PAIRING

Excellent with game, red meats and aged cheeses.

### VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Sammarco single vineyard
Vineyard size:	15 Ha
Soil composition:	Galestro
Training method:	Vertical and horizontal cordon
Elevation:	380 m a.s.l.
Vines/hectare:	6,500/Ha
Exposure:	South west- South east
Age:	13 years
Harvest time:	September
First vintage:	1980
Production:	22,000 bottles

### WINEMAKING & AGING

Varietal composition:	90% Cabernet Sauvignon, 5% Sangiovese and 5% Merlot
Fermentation container:	Concrete vats (7 days at 28-30 °C)
Maceration technique:	On the skins for 30 days
Type of aging container:	French oak barriques, oak barrels of 30 Hl and tonneaux of 500 L
Length of aging before bottle:	14-16 months
Length of bottle aging:	24 months

### ANALYTICAL DATA

Alcohol:	14.5 %
Residual sugar:	< 1.0 g/l
Acidity:	6.2 g/L

