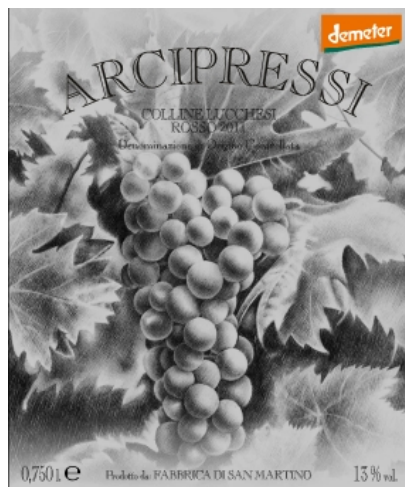


# Fabbrica di San Martino

## Wines



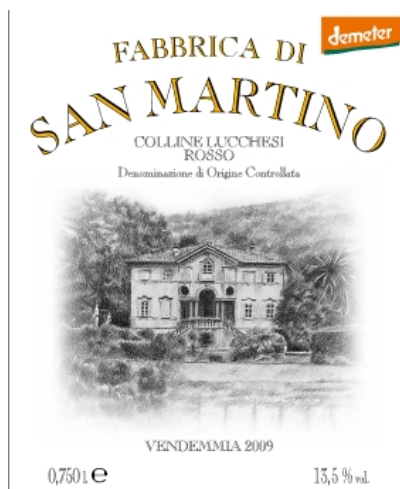
**DOC Colline Lucchesi "Arcipressi"**

**Soil:** clay and stone

**Grapes:** Field blend of 15 Tuscan varieties

**Age of Vines:** 40 years old

**Vinification:** Grapes are co-fermented and aged in stainless steel. 4 days of skin maceration.



**DOC Colline Lucchesi "Rosso"**

**Soil:** Clay and Stone

**Grapes:** 70% Sangiovese, 30% Colorino and Canaiolo

**Age of Vines:** 14 years old

**Vinification:** Grapes are fermented and aged separately in large oak casks, then blended together before bottling. Minimal doses of sulfur are added only at bottling.