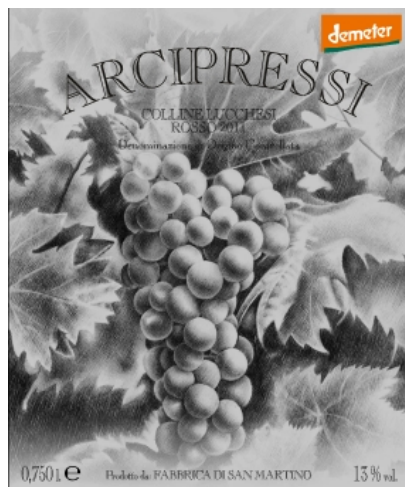


Fabbrica di San Martino

Wines



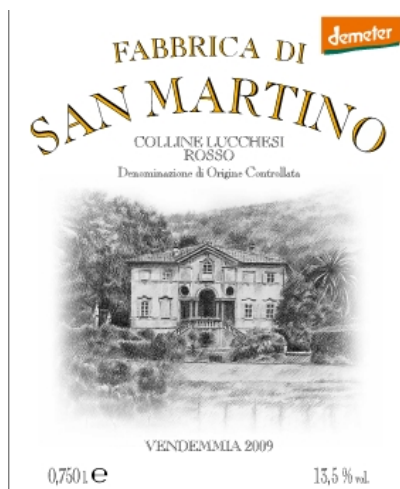
DOC Colline Lucchesi "Arcipressi"

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.