

Santuvario

Wines



Vino Rosso "Santuvario"

Soil: volcanic porphyry

Grapes: 50% Nebbiolo, Croatina, Vespolina, Uva Rara (blend varies)

Exposition: East to West

Vinification: co-fermented in stainless steel, 14 day maceration, aged one year in large wood cask.



Vino Rosso Lozio

Soil: basalt, sand and limestone

Grapes: 80% Nebbiolo, 20% Vespolina

Vinification: fermented and aged 3 years in a single 300hl barrel. Aged one year in bottle before release.