

MICHELE SATTÀ

# Cavaliere

## Toscana igt

It is the Sangiovese selection of the estate vineyards, harvested at full ripening. It is fermented in 30 hl oak open vats and maceration is completed with soft manual submersions of the cap and one pumping over procedure per day. In the vineyards great care is given plant by plant, following each plant's productive balance to express the best qualities of this grape, the symbol of Tuscany, for its elegance and nobility.

**Grape varieties**  
Sangiovese

**Harvest period**  
last week of September / first of October

**Vineyards**  
Vignanova e Torre

**Vinification**  
after a previous passage, the grapes to produce this wine remain on the plants for a further week to prolong maturation. Harvest is manually made with great attention to the health of the cluster; then 70% of the grapes is de-stemmed and crushed.

Yeasts are solely natives. Only manual submersions of the cap of the wine are carried out and only if necessary open pumping procedures. The perfect maturation of the grape and the grape seed enables us to extend the maximum length of maceration, that can even last for months.

**Fining**  
1 concrete for 18 months

**Longevity**  
even more than 20 years

[www.michelesatta.com](http://www.michelesatta.com)

