



KERMIT LYNCH WINE MERCHANT

PODERE SANTE MARIE

Country: Italy

Region: Tuscany

Appellation(s): Brunello di Montalcino,
Rosso di Montalcino, Orcia

Producer: Luisa & Marino Colleoni

Founded: 1989

Annual Production: 400-500 cases

Farming: Organic (since founding)

Website: www.santemarie.it



Luisa and Marino Colleoni's native village of Bergamo is famous for its proud ramparts and medieval palaces, but to them it just couldn't compare to the legendary natural beauty of Tuscany. The couple purchased an old property outside Montalcino known to the locals as Le Sante Marie and moved there in 1993. The following year during an evening walk in the glow of the setting sun, they spotted a bunch of grapes peeking out through the uppermost leaves of an old tree. The undergrowth was so thick that they couldn't get to the vine, but their interest was piqued, and the next summer they got to work clearing away the scrub. When they finally finished, a neatly planted vineyard lay before them. Though many of the neglected vines had dried out, several were still intact, so they summoned the local inspector and had the vineyard certified to grow grapes for Brunello. Willingly plunging down the path that had unexpectedly opened before them, they replanted the vineyard in 1998 and produced their first wine from the 2000 harvest.

Although the discovery of the vines was entirely coincidental, it seems today that the Colleoni were born to work the land. Luisa and Marino embraced organic viticulture from the start, and they are constantly searching for even more natural methods. For instance, introducing a natural predator of yellow spider mites proved just as effective against the pest as the organic insecticide used by their neighbors during a recent infestation; and they are researching the introduction of a certain spider that eats the roots of oidium in order to reduce (and eventually eliminate) the use of sulfur to protect the vines.

The northern exposure, high altitude, and marl soil (that is littered with huge seashell fossils) that characterize this property all combine to give an extremely elegant and fine Brunello that really sets itself apart from the majority of Brunellos in Montalcino. For all their seductive characteristics, these wines do not lack the characteristic muscle and concentration of Sangiovese from this part of the world. All of Marino's wines are capable of long aging, but can be enjoyed upon release especially by giving them several hours to breath in bottle or in a decanter.

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PODERE SANTE MARIE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area</u>
Orcia “Selvarella”	Sangiovese Grosso	Planted in 2001	Volcanic Marl, Clay, Silt	1.5 ha total
Rosso di Montalcino	Sangiovese Grosso	Planted in 1998	Volcanic Marl	
Rosso di Montalcino “Santa Maria”	Sangiovese Grosso	Planted in 1998	Volcanic Marl	
Brunello di Montalcino	Sangiovese Grosso	Planted in 1998	Volcanic Marl	
Brunello di Montalcino “Santa Maria”	Sangiovese Grosso	Planted in 1998	Volcanic Marl	
Brunello di Montalcino “Poggio Sant’Arna”	Sangiovese Grosso	Planted in 1998	Volcanic Marl	
Brunello di Montalcino Riserva	Sangiovese Grosso	Planted in 1998	Volcanic Marl	

* One hectare equals roughly two and a half acres.

VITICULTURE / VINIFICATION

- Planting density: 2.7 m x 90 cm and 2.5 m x 80 cm
- Spurred cordon training (gradually converting to Guyot and bush training)
- Hand harvesting, with strict sorting in the vineyards
- All indigenous yeasts
- No temperature control during fermentation
- Fermentation in 20-hL *botti* lasts 6-7 days; maceration then continues for another 20-25 days
- No fining nor filtering
- Use of sulfur in both the vineyards and the winery is minimal and constantly decreasing, with a goal to eliminate it entirely over the next few years
- The vineyards benefit from diurnal temperature shifts of up to 60°F

Orcia “Selvarella”:

- Vineyards located in Castiglione d’Orcia
- 400 m altitude
- Planted on rocky, compact volcanic soils
- Southwest exposure
- 15 hL/ha
- No sulfur added at any time
- Whole-cluster fermentation
- The name “selvarella” loosely translates to “little forest”



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PODERE SANTE MARIE (continued)

Montalcino Vineyards:

- Located just ENE of the town of Montalcino
- 450-500 m altitude
- Planted on crumbly, rocky volcanic soils
- Terraced, with dry walls
- Three parcels, exposed north, northwest, and southwest

Rosso di Montalcino:

- Declassified Brunello
- 20 hL/ha
- 18-month elevage in Slavonian oak barrels ranging from 5 to 25 hL and from 3 to 10 years old

Rosso di Montalcino “Santa Maria”:

- Declassified Brunello from “Santa Maria” vineyard
- 34-month elevage in Slavonian oak barrels, aged 6 months in bottle

Brunello di Montalcino:

- 25 hL/ha
- 48-month elevage in Slavonian oak *botti* ranging from 5 to 25 hL and from 3 to 10 years old
- Brunello di Montalcino “Santa Maria” is sourced from vines in the north of Montalcino at an elevation of 500 meters
- Brunello di Montalcino “Poggio Sant’Arna” is sourced from vines in the south of Montalcino at an elevation of 350 meters

Brunello di Montalcino Riserva:

- 25 hL/ha
- Elevage of at least 54 months in Slavonian oak *botti* ranging from 5 to 25 hL and from 3 to 10 years old

MISCELLANEA

Podere Sante Marie has a bed and breakfast on the property. Visit their website for details.