



Welcome to Azienda Agricola
Enrico Santini

Garagiste wines from Bolgheri

About Enrico Santini and the Evolution of the winery



I was born in Castagneto in 1962.

After 15 years spent in the large distribution sector, from the lower level occupation until the managerial activity, I decided it was enough.

At the age of 33 I realized that there were at least two occupations worth doing in one life, seriously and professionally, so, I stopped wearing jacket and tie, I decided to put on "big shoes" and boots, and I started from scratch. This decision was encouraged by a long-standing friendship with Michele Satta, who was already owner of his own farm and was already producing excellent wine.

Michele's friendship and my strong desire to embark on a new challenge brought us to an agreement: I offered my land, bought in 1995 situated close to Satta's estate, to the him and I would became part of his farm. This meant of course producing Michele Satta wines ... In this manner I spent three years working with him starting from the hoe and not from the philosophy.

My motto is : "Learning on the job!" or "Learning by doing!"

After this three years of hard work, I understood out that this reality was really interesting and suitable for me. Funny but... Working hard in the countryside, in natural conditions, under the sun and on cold days, sometimes even during nighttime, I felt like a "real man".

At this point I decided to talk to Michele about my feelings. My words were " Michele, what I am doing is too profound not to be collected in a Santini wine bottle. A bottle that would have been mine. A bottle with my perspiration, my thoughts." Michele just replied: "I understand you. God bless you ... go and find your way !"

That's the way I started. I started without a cellar, a vineyard, or equipment. Banks agreed on to lend me money. I signed bank obligations enough for two men' lives. But I started.

I planted my first vineyard in 1998. I equipped my residence to have a cellar. A residence where I live with my wife and 4 children. A small residence, for all this, but well equipped with whatever technically necessary to produce high quality wines. In 1998, as already mentioned, I planted 7 hectares of red wine: Cabernet Sauvignon, Merlot, Syrah, Sangiovese and Petit Verdot; 2 hectares of white wines: Vermentino and Sauvignon Blanc. In 2001 I planted 4 more hectares of Cabernet Sauvignon, Merlot and Petit Verdot. All the equipment was purchased in France, from Guillaume e Morison Cloderc. I have 3309 rootstocks : 1103P, 110R and Gravesac. I studied for four years in an Agricultural college, but I do not have any official eonologue qualification. All my knowledge comes from a careful attention on my vineyard situation and from the experience gained in the field. I often compare my experience with others, and I often visit other estates. All the barriques I have been using since day one come from France, produced from different forests: Alleier, Never, Vosgis. I always try to introduce new barriques producers, aiming to compare and understand the evolution and difference they make on my wine.

I choose to follow organic (biological) production to differentiate my wines. This is time demanding, but I honestly think that once you reach a real balance for the vines, you can also noticeably reduce the use of both copper and sulfur. Even if they are both allowed in the biological cultivations. In short, putting into account both some losses and some diseases, I leave the plants to develop their own defenses. What do I get from this? A population of indigenous yeasts and an exclusive habitat for the plants that is a unique heritage of the farm.

I have an Italian Biological certification, even if I do not yet declare it on the wine labels. Neither in Italy nor abroad. This is because I want to wait a few more years to be sure that the biological way is feasible. I do not want to take the risk declaring something that I could discover being not practicable later.

Evolution of vintages

Enrico Santini is paying great attention to the evolution of the vineyards and relative historical data. This way, he can study the evolution of his production, year-by-year and know exactly what to anticipate for. Let's see what he noted about the following vintages, some of which are still in the market or at someone's cellars!

2020 Vintage

The winter was without cold and without rain. Then at the beginning of April a frost in the field, compromised part of the production.

Fortunately, the mild temperature of May & June and with a bit of rain, the vines were able to recuperate.

Finally, we obtained a harvest, with for sure less production, of the past vintage, but discrete quality, not at the level of the 2018 and '19 vintages.

The Campo alla Casa was lower quantity, but very nice quality.

Of the reds, the best are the Cabernet Sauvignon, Petit Verdot & Merlot, not as the Syrah & Sangiovese.

Most probably we'll not produce all the red wines, that will benefit of course Poggio al Moro, that will be exceptional !



Evolution of vintages

2019 Vintage

The climatic trend of the 2019 is very similar of the 2018, and even better, thanks to higher thermal excursions, between day and night, during the summer, and a cool windy and sunny September.

Grapes with a rich concentration of Polyphenols and high aromatic complexity, perfectly healthy and in higher quantity than the 2018. Let's say, this for me was a great vintage, "excellent and abundant" !

At the moment, the wines express a wonderful elegance, big character. The varietal characteristic, between the different vines, is very well marked and recognizable.

I'm very confident and at the same time curious to wait for these wines, to be ready.



Evolution of vintages

2018 Vintage

After the 2017 summer, that was extremely hot and dry, I was worrying that the vines would feel the stress, by the moment of awakening in spring 2018.

Fortunately, we had some blessed rains, at the end of the winter and at the beginning of spring, with regular temperatures, not very hot or very cold, that took away my fears and that permitted a regular and strong budding.

The climatic conditions of the summer 2018, permitted a regular process of maturation of the grapes. Our daily care and our work in the vineyard, gave us the satisfaction to bring in the cellar, healthy grapes and rich of polyphenols and aromas !

I feel overall very happy and satisfied of the vintage 2018, and certainly we'll have in the market all our wines.



Evolution of vintages

2017 Vintage

The 2017 vintage was hot and dry. After a mild winter a dry season started and lasted till end of August. From January to the harvest only 170 millimeters of rain fall.

The dry and hot season caused an early ripening, a lesser production (25% less than the previous vintages) and a concentration of juice. The quality of the grapes was good in average with the most suffering grapes resulted in the Merlot, while the Sangiovese gave a great result. For white grapes we had no problem because we did use the 'rescue irrigation'.

Some rain at both the end of August and beginning of September brought a relief to the vines and helped to reduce the concentration of the juice.

In the cellar the fermentation was short and few pumping over, extremely soft, have been done.

In the end the 2017 resulted in a good quality wine also thanks to the vines that has reached a perfect age to cope with difficult natural conditions.



Evolution of vintages

2016 Vintage

The 2016 winter was quite mild with little rain (below the average of the period). At the beginning of spring high temperatures anticipated the budding. A cooler period followed with good rainfall in the beginning of May and June. This slowed down the vegetation process returning the evolution of the vines and grapes to a more standard pace.

Summer witnessed a long dry period. These weather conditions underlined once again, the great importance of the Bolgheri micro-climate. The proximity of the sea played an important mitigating role and combined with my agronomical and vineyard practices, the vines remained relatively stress free.

In this way I was able to obtain both red and white grapes with a smaller average yield, but still with good acidity. The wines have a good alcohol level and rich aromatic and phenolic components.

The harvest started only a few days earlier than normal with the white grapes, and ended in the days of 20-25 October, with the last red grapes brought to the cellar.

I am very happy with the 2016 vintage and I think that in general the average quality of the wines will be high. I will most likely not produce the extraordinary wines of 2015, however I believe the 2016's will be extremely good.



Evolution of vintages

2015 Vintage

Vintage 2015 has been described as outstanding and very hot. Actually, the perception of the summer's heat was influenced as well by the high humidity (for humans a negative factor) whereas for fruits and vegetables, higher temperature (i.e. 35° and higher) are very bad for them and which never occurred in Bolgheri, due to the beneficial influence of sea winds.

Additionally, if we remember what we saw with our own eyes at the end of summer, we can remember a countryside still very green with even a very lush vegetation of the hilly scrub. This is because we had many and unusual rainfalls through June, which allowed suited and well-tilled soils to supply the plants a good water support until mid-September.

Then the vines "worked" because they had the summer ideal conditions (water in the soils and good temperatures, always below 35 degrees, with the usual bright and Mediterranean sunshine!). The outcome resulted in musts, very rich in sugar with consequently a high alcohol degree and extraordinary flavors and aromas.

I expect extremely rich wines, strong and determined, but elegant and pleasant to drink, exciting wines with many flavors. Very soon, we will verify that!



Evolution of vintages

2014 Vintage

A bad rainy vintage.

At the end, the quantity of good grapes was so little that we decided not to release any 2014 vintage bottles.



Evolution of vintages

2013 Vintage

A milder and more humid winter in respect to the 2011 with regular rains and temperature in the average that allowed a normal vegetative growth. At the end of both May and June we had an unusual low temperature period with lot of rains. Not a big impact on the healthiness of the vines apart from a difficult inflorescence that resulted in less quantities of berries and then an average of 20% in production (less production in respect to the Tuscan average data) .

A fresh summer has helped the berries to have good and balanced ripening that led to slow and prolonged fermentations. Great elements in favor of quality. At the end, the vintage resulted in:

- Whites with less alcohol as in normal vintages, nice freshness and acidity balanced by a great character
- Reds, all the elements already mentioned above, led us to think that a great potential is already evolving in the cellar.



Evolution of vintages

2012 Vintage

The 2012 winter was dry and cold without provoking any negative effect on the vines. There was very little rain (actually less than normal) and a little snow. In result however the soil remained quite dry.

In springtime there was an above the average temperature that caused an early germination of the vines. After that, a very cold beginning of May caused some damages to the Sangiovese but it also balanced the early germination forcing the vines to get back to their "normal" flowering and allegation of clusters timing. The cold weather was important for keeping fungus under control.

The following summer was very dry, one of the driest of the last decade. Despite this and thanks to the Bolgheri micro-climate as well as the hard manual work in the vineyards and maintaining the plant vegetation, I was able to keep the vines and the fruit healthy. There was no existence of water stress or sunburn effects in the vineyards.

A nice rain at the beginning of September prolonged the maturation period.

The harvest for Merlot, Sauvignon blanc and Vermentino was completed on 14 September, a bit later in comparison to the previous vintage. We harvested both white and red grapes with very good acidity, a good alcohol level and very nice aromatic and phenolic components.



Evolution of vintages

2011 Vintage

The 2011 vintage is a very good mix of elegance, finesse and concentration.

Climatic conditions were very good. Despite torrid temperatures in the initial week of July and later in August, the plants have not suffered - rather, we are pleased with the tenacity and consistency of the vineyards. As if running a marathon, Enrico claims that the vineyards have now arrived at a steady pace, weathering the fluctuations of temperature and evolving, slowly yet surely.

The high temperature were also balanced by a good thermal contrast between day and night.

Harvest began on September 1st with Sauvignon Blanc and Vermentino. Excellent quality - well balanced - not excessive alcohol levels.

Following the completion of Merlot on 9th Sept '11, we started harvesting the Syrah, then Sangiovese, completing the cycle with Cabernet Sauvignon and Petit Verdot.



Evolution of vintages

2010 Vintage

The 2010 vintage had a great equilibrium in the vineyard, and it shows the same way in the bottle.

A fresh spring season and a beginning of summer with the right amount of rain and temperature gave a great start to the vines.

The following good summer and beginning of autumn, with temperature in the average “produced” a wine with very nice elegance and finesse rather than ripeness and power.

Vertical tastings

Data goes back to the early stages of the winery establishment as Enrico knows that this way, he can have a proper understanding of his production.

All the above can be cross-checked in vertical tastings which can be done in Enrico’s cellar, anytime.



Wines

Enrico Santini **Montepergoli DOC Bolgheri Rosso Superiore**

Grape: Merlot 35%, Cabernet Sauvignon 40%, Syrah 20%, Sangiovese 5%

Wine making: The grapes are carefully selected, and the vinification takes place separately, maceration taking place over a period of 20 - 28 days under temperature controlled (25-30°C) with fermentation on indigenous yeast. The wine remains for a minimum of 18 months in French oak barriques (60% 2nd passage, 40% new). A further period of refinement in bottle (a minimum of 18 months) before being released to the market.

Tasting notes: Color is an intense red with a smoky black - violet hue; the nose is clean, focused, with notes of ripe dark fruits (blackberries, black currants, black plums) accompanied by a slight hint of toasted oak. On the palate the wine has great intensity and harmony; it is rich with layers of flavors, concentrated with generous tannins which are well integrated contributing to its elegance, freshness and length.



Wines

Enrico Santini Poggio al Moro DOC Bolgheri Rosso

Grape: Sangiovese 30%, Cabernet Sauvignon 30%, Syrah 10%, Merlot 30%

Wine making: The vinification takes place separately with maceration taking place over 3 - 4 weeks in temperature-controlled conditions. Fermentation taking place on indigenous yeast at controlled temperature 25-30°C in stainless still tanks. Following fermentation, the wine remains for nearly three months in small French oak barrels. Further refinement in bottle before being released.

Tasting notes: A powerful red, packed with black cherry, blackberry and plum flavors, featuring vibrant acidity. Firmly structured, with tannins that resonate on the finish, offset by sweet fruit and underbrush notes.



Wines

Enrico Santini **The Montali IGT**

Grape: 30% Merlot, 30% Cabernet Sauvignon, 20% Syrah, Sangiovese 20%

Wine making: The vinification takes place separately with maceration to be done over 3 to 4 weeks in temperature-controlled conditions. Following fermentation, the wine remains for nearly 12 months in small French oak barrels.

Tasting notes: : The wine combines the freshness of Enrico's Poggio with the elegance and structure of Montepergoli. Notes of dark fruits and mocca - warm generous mouthfeel, with elegant polished tannins. Sensuous and enveloping on the palate.



Wines

Enrico Santini **Campo alla Casa** DOC Bolgheri Bianco

Grape: Vermentino 60%, Sauvignon Blanc 40%

Wine making: The grapes are pressed softly, and the must is allowed to decant naturally under cold conditions. Fermentation takes place on indigenous yeast at controlled temperature 13-15°C in stainless steel tanks where the wine remains on its noble lees. Refining first in steel and later in bottle.

Tasting notes: The wine has an intense straw yellow color, and the nose opens up with an ample spectrum of aromas of fresh fruits (pear and apple) and typical aromas of the Mediterranean scrub (sage, pine and laurel). An harmonious wine on the palate, with an optimal freshness and hint of minerals; persistently aromatic.



Wines

Enrico Santini **Mèro IGT Toscana Merlot**

Grape: Merlot 100%

Wine making: A pure Merlot obtained from the best and oldest vines (year of planting 1998). The grapes are carefully selected doing multiple collections at harvest time. Long maceration at controlled temperature of 24/28 °C. Long enough, defined based on the different tasting done from the vats, to reach the objective of great freshness together the extraction of the best complexity and concentration.

The wine is than refined for at least 18 months in French oak barriques (80% of second passage and 20% new). Long refinement in bottle before being released to teh market.

Tasting notes: An intense ruby red wine with dark violet shades.

Elegant at the nose, concentrated, with notes of well ripen black berries (blackberry, black currant, black plumes) and fine spices (notes of tabacco and cocoa).

Dens and intense on the palate, rich of round extract. Pleasantly fresh with powerful but fine and smooth tannins that give to the wine a great length.

A Merlot with all the characteristics for a long ageing.



Awards

Azienda Agricola Enrico Santini founded its way to the market the way it should be, based to the quality of the wines produced. At the same time, the winery gained the wine critics interest and won some prestigious awards in international contests. Only a small collection is presented below.



ENRICO SANTINI
 POGGIO AL MORO 2007
 SANGIOVESE/CABERNET D.O.C.
 BOLGHERI

"Offers blueberry, plum and meat aromas and flavors, with velvety tannins and lots of vanilla and cream intertwining with raspberry and ripe strawberry."



ENRICO SANTINI
 MONTEPERGOLI 2004
 MERLOT/SANGIOVESE D.O.C.
 BOLGHERI

"A wealth of aromas and flavors emerge from this gorgeously sculpted, layered beauty. This sumptuous, stylish wine is sure to be another head-turner."



ENRICO SANTINI
 Bolgheri Rosso Superiore Montepergoli
 2011, Le Super Tre Stelle 2017

This recognition have been assigned to the wines that received 94 or more points during the tastings by Gigi Brozzoni and Daniel Thomases.





Tuscany map and the Bolgheri area

Azienda Agricola Enrico Santini

Enrico Santini has made a name for himself as one of the most dynamic and respected producers in the prestigious Bolgheri DOC.

A native of the area, he is a "garagiste" in the truest sense of the word. Enrico is meticulous in his vineyards, his wines come exclusively from his organic estate, and they radiate his profound passion. As one of the only wine producers in Bolgheri who was born and raised in the area, he has a deep commitment to the region that developed out of his love for the land and the microclimate of this spectacular Tuscan coastal area.



Vineyard and Montepergoli hill (Castagneto Carducci)

Technical information

Proprietor: Enrico Santini
Total area of estate: 15 hectares
Total area planted under vine: 12 hectares
Altitude: 40-70 meters above sea level
Membership: A.I.A.B Tuscany Society for the Production of Organic Wines
Owner: Enrico Santini
Winemaker: Attilio Pagli
Varietals planted: Sauvignon Blanc, Vermentino, Cabernet Sauvignon, Merlot, Syrah, Sangiovese



KNOW A LITTLE MORE ABOUT US !

CMK Selections Inc, established in 1999, is a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally. Why a program?

Programs are essential for determining the future of the estate, allowing for a foundation from which the estate can evolve in the future. Programs are developed based upon production forecasts, goals of the producers, limitations or growth of the property and are determined on an individual basis, each estate having its own idiosyncrasies and requirements. Programs for the international market are complementary to those established for the domestic market, each sector working symbiotically with the other.

Development requires time and faces many challenges as times change, challenges arise, and estates slowly evolve. Throughout this critical time, constant interfacing is required to listen to the markets, resolve problems, gain trust and fidelity within the markets.

Eyes and ears are required in order to gain a better understanding of the International Markets. The exchange of viewpoints and relating to individual market needs are essential to the continual evolution of an estate.

CMK Consulting was founded due to a request on the part of many estates for the services listed above. The focus of the Consultation is not to sell wine, it is rather to better prepare each estate under Consultation to better program and develop their sales worldwide.



Got Questions?

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