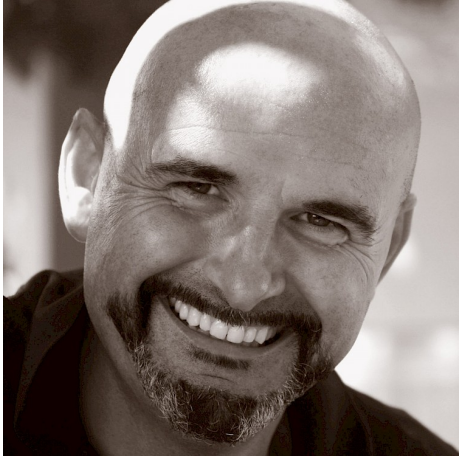

Winemaker: Antonio Sanguineti
Generation: 2nd

ANTONIO SANGUINETI

Passo Santo

Translating as "blessed moment", Passo Santo is the unique name Antonio crafted to accompany his light-hearted, accessible take on Vin Santo. With tawny aromas and flavors including toasted hazelnuts, caramel, honey, and dried apricot, this dessert wine is sweet enough to accompany homemade almond biscotti or crème brûlée... but light and zingy enough to pair just as well with a cheese course at the end of the meal. A first-time import to the US, with just 200 cases made!

WINEMAKER BIOGRAPHY

A Tuscan through and through, Antonio Sanguineti began crafting wine at age sixteen on his family's farm near Siena. Today, he's known on both sides of the Atlantic as an energetic producer with a true zest for life. One of our two partners in Italy, Antonio has been woven into the fabric of August Imports for the past twenty years.

ENOLOGIST

Antonio Sanguineti

TASTING NOTES

Color	Dark straw with golden highlights
Nose	Hazelnuts, caramel, and dried apricot with hints of tropical fruits
Palate	Sweet but not heavy, with pleasant acidic backbone
Finish	Lingering and tawny

VINEYARD & VINIFICATION

Vineyard Location	Tuscany
Varietals List	80% Malvasia Bianca 20% Trebbiano
Farming Practices	Sustainably farmed, dry-farmed, grapes picked by hand
Elevation	250 m
Soils	Clay and limestone
Maturation Summary	In small, 30-50 L Italian oak barrels for 24 months and bottled for 12 months
Alcohol	16.0 %
Acidity	6.9 g/liter
Residual Sugar	64.5 g/liter
Annual Production	2,400 bottles

AUGUSTIMPORTS
WINES · SPIRITS · INNOVATIONS

ANTONIO SANGUINETI

Having worked both as a winemaker and a consultant to dozens of producers over the course of his career, Antonio Sanguineti knows more about wine – and specifically Tuscan wine—than just about anyone else we know. His long list of mentors and partners reads like a virtual who's who in Italian enology. Among them are giants Carlo Ferrini, Stefano Chioccioli, and Franco Bernabei. None had a greater influence on him, however, than the legendary Giulio Gambelli. "He was Tuscany," says Antonio, and it's true. Having completed a remarkable 61 vintages and advised the legendary Biondi Santi estate (including their immortal 1955 vintage of Brunello) Dr. Gambelli was arguably the most influential winemaker of his era. Antonio, therefore, was extremely fortunate to grow up in Dr. Gambelli's presence. During the 1970s and 1980s, the enologist was a fixture on the Sanguineti family's estate, visiting every week to help perfect their Chianti Classico. Antonio, who started his formal training with Gambelli at age 16, recalls with pride, "we were winning every type of prize and score back then."

For better or for worse, Antonio's path became more circuitous after that. As happens sometimes in Italian families, there was a disagreement about what to do with the Sanguineti land. A decision was made while Antonio was still young and, in 1995, the Pagliarese estate wound up being sold (to Fèlsina). Despite his love of wine, Antonio was left without a vineyard. As he recalls it, "I owned the knowledge, but not the land." But the accomplished young winemaker, dubbed "Il Maestro" by his colleagues, was not to be deterred. He parlayed his expertise into consulting work, and began a series of partnerships which culminated in the creation of the Antonio Sanguineti brand.

Today, Antonio continues to work with friends to make each of his wines, combining expertise and top-pick grapes. Without the ongoing overhead of an estate, he's able to produce truly outstanding wines for a modest price. These include his Nessun Dorma blend, predicated on rustic, old-vine Sangiovese from the Maremma; Morellino di Scansano, also cultivated near the southern Tuscan coastline; and his Chianti, made in the sun-drenched Val d'Orcia just outside of Montalcino. In addition, as a founding partner, Antonio continues to educate the public and host stateside tasting events with August Imports for a few months out of the year.

ANTONIO SANGUINETI

REGION

TUSCANY

One of the most recognizable regions in the world, Tuscany has an enological history dating back to the era of the Etruscans. Like Piedmont, Tuscany's daily life is interwoven with its food and wine... In sum, vino is a daily facet of the Tuscan lifestyle. With winding roads, sculpted cypresses, and romantic hilltop towns, Tuscany's beauty is legendary, and for many, Florence - once the epicenter of the Renaissance - provides a cultural heartbeat. That said, while the rolling hills of Colli Fiorentini help form a baseline in the minds of many Americans, the region is also home to Italy's Apennine mountain range (stretching from north to south), the wild, southern Maremma district, and a gorgeous, rugged coastline. In the end, Tuscany is topographically quite diverse, and wine zones range from warm and coastal to surprisingly high, continental, and cool.

As one of Italy's most prolific and historic wine regions, it's no wonder Tuscany has so many dedicated and regulated wines. There are currently 42 DOC's and 11 DOCG's. The latter include, of course, Chianti, Chianti Classico, Brunello di Montalcino and Vino Nobile, all predicated on the single red grape that dominates Tuscan production: Sangiovese. Roughly two-thirds of the vines in Tuscany are devoted to this noble varietal, which also happens to be Italy's most planted grape overall. Beyond this, winemakers have been increasingly supplementing vineyards with Merlot and Cabernet Sauvignon (both with a 300+ year history in the region). For better or worse, white varieties generally take a distant back seat to the reds, with Trebbiano Toscano being the most widely planted and Vernaccia and Vermentino enjoying more prestige.