



PHILOSOPHY

Podere Sapaio has an experimental and innovational philosophy: it aims at searching new expressions of Bordeaux grape varieties in the Bolgheri area, with the final goal of producing wines which put together power, elegance and longevity.

PRODUCTS

The two wines of the estate, Volpolo and Sapaio, are produced under the precious consultancy of Carlo Ferrini, enologist of international fame. Both such wines are a blend of mainly Cabernet Sauvignon and other grape varieties but, resulting from different selections of grapes, which are ripen in different vineyards, they interpret the characteristics of the year in two different ways.

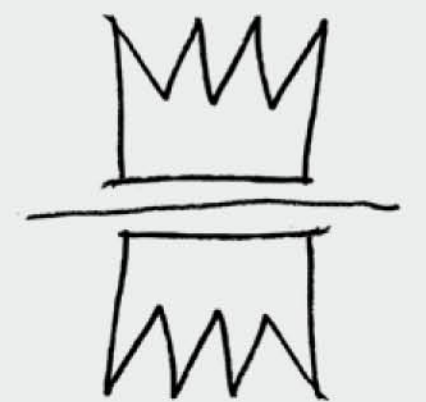
Sapaio, a Bolgheri DOC Superiore, before entering the market, requires 18 month of aging in barrique and 8-10 month of refining in bottle. Volpolo mellows for 14 month in barrique and then, for the following 6 month, in the bottle.

Volpolo first came out as IGT Toscana in 2003, and then, since the harvest 2004, it has been classed as Bolgheri Rosso DOC. The olive oil is produced according to the traditional methods of the area.



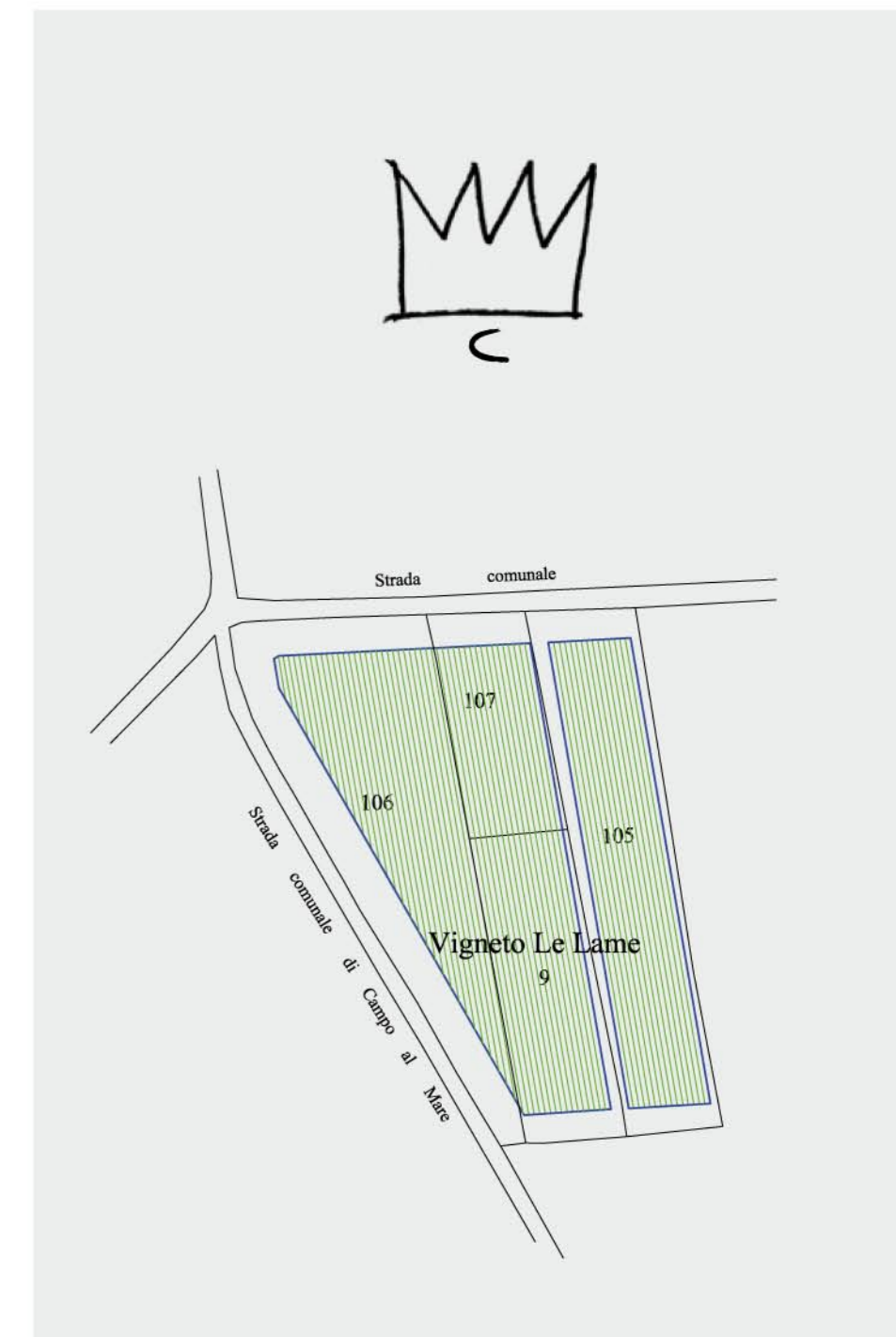
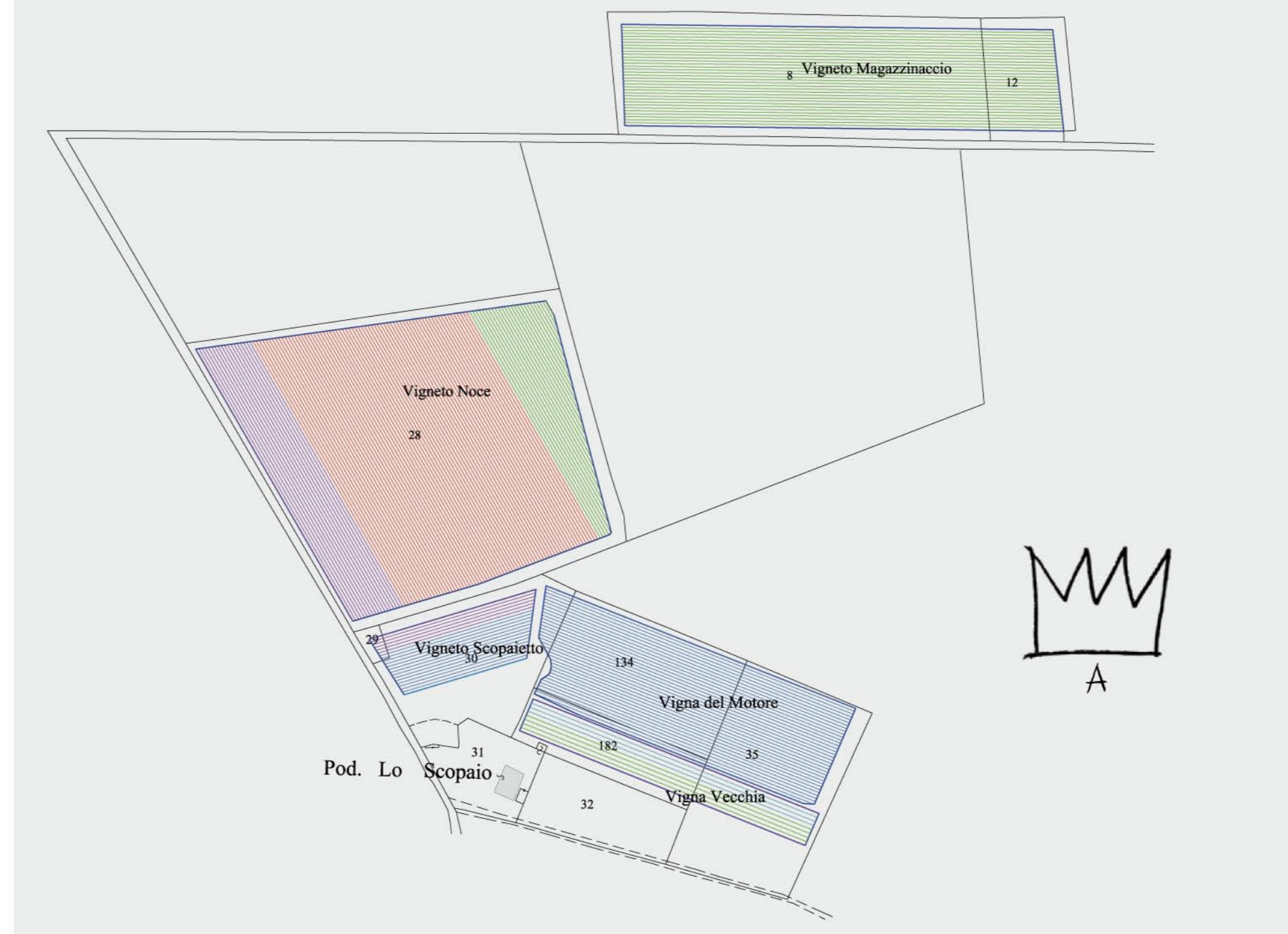
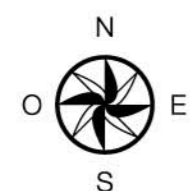
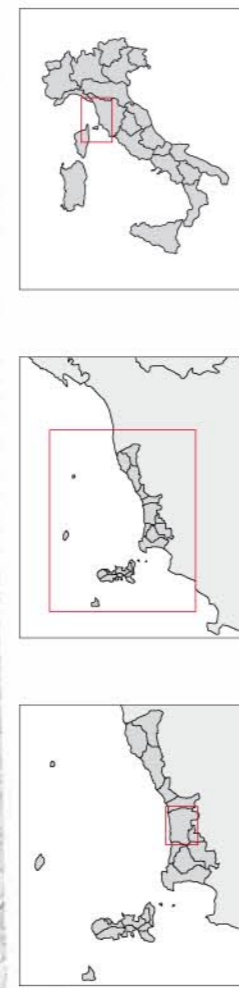
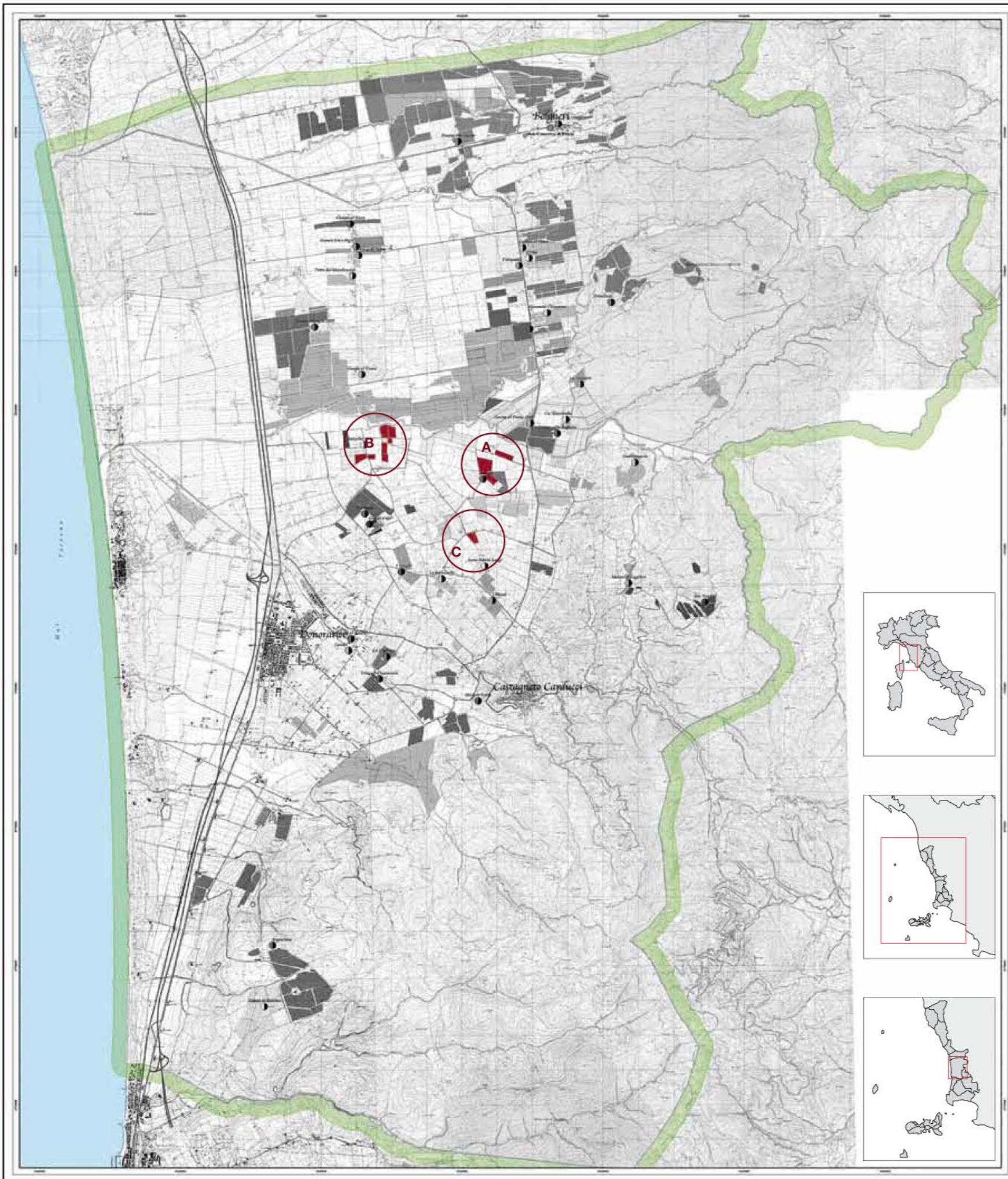
COMMUNICATION

The names Sapaio and Volpolo derive from the names of two ancient Tuscan grape varieties. They have been chosen to emphasise, starting with their appellatives, the local features of the products. The crown, which is the logo of Podere Sapaio, pays homage to the nobility of the wine and the territory, a nobility fully respected by the job carried out both in the vineyard and the cellar.



AREA BOLGHERI DOC

Provincia di Livorno - Comune di Castagneto Carducci
Tuscany - Italy



PODERE SAPIAO, A NEW INTERPRETER OF THE BOLGHERI AREA

The estate Podere Sapaio was founded in 1999. Its 40 hectares are spread between the Councils of Castagneto Carducci and Bibbona. Grape varieties of Bordeaux origin - Cabernet Sauvignon, Cabernet Franc and Merlot -, which in the last fifty years have imposed themselves in the area, are grown in lands of quaternary deposits. Other grape varieties are present in small quantities. There are also some hectares of land, which are part of the estate, where Frantoio, Moraiolo and Leccino cultivars of olive trees are grown.