

POGGIO la NOCE
FIESOLE, ITALIA

Gigetto



Characteristics of the vineyard *Location of the vineyard "Le Civette": Fiesole (FI)*
Elevation: 250m / 820ft

Size: 2.5 hectares / 6.1 acres

Soil: predominantly calcareous marl with alberese and galestro strata

Orientation: South – South/West

Vineyard density: 5600 plants per hectare

Training system: Guyot

Average age of the vines: 8 years

Appellation IGT Toscana Rosso

Varietals 85% Sangiovese, 10% Canaiolo and 5% Colorino

Winemaking and ageing *Yield: 40 hl/hectare*
Time of harvest: second half of September, manual harvest.

Fermentation: after destemming and careful sorting on the selection tables, the grapes are fermented in stainless steel vats with temperature control, using indigenous yeasts.

Ageing: in large oak casks of 10 hl for about 12 months, followed by another 6 months in bottle prior to being released.

Bottles produced 7000 Bottles

Tasting notes Ruby red with shades of purple. Nose of violet scent, intense red and black fruit, and a touch of minerality. In the mouth, medium structure, with well-integrated tannins, ends with good persistence, not overly aggressive.