

POGGIO la NOCE
FIESOLE, ITALIA

Gigino



Characteristics of the vineyard *Location of the vineyard "I Tulipani":* 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: 18 years

Appellation IGT Toscana Sangiovese

Varietals 100% Sangiovese

Winemaking and ageing *Yield:* 40 hl/hectare
Harvest period: second half of September, manual harvest
Fermentation: after destemming and careful sorting on the selection tables, the grapes are fermented in stainless steel temperature controlled vats, using indigenous yeasts.
Ageing: in large oak casks of 10 hl (botti) for about 12 months, followed by another 12 months in bottle prior to being released.

Bottles produced 3000 bottles

Tasting notes Ruby Red. The nose is classic Sangiovese, with notes of violets, red and fresh black fruit, and balm, with hints of licorice and graphite. On the palate it is elegant, with broad tannins still youthful and chewy, revealing its aging potential.