

POGGIO la NOCE  
FIESOLE, ITALIA

# Pet'Golò



- Characteristics of the vineyard** *Location of the vineyard:* Fiesole (FI)  
*Elevation:* 250 m  
*Size:* 2.5 hectare  
*Soil:* predominantly calcareous marl with alberese and galestro strata  
*Orientation:* South/South West  
*Vineyard density:* 5600 plants/hectare  
*Training system:* Guyot  
*Average age of the vines:* 14 to 20 years
- Appellation** Sparkling Rosé Wine/Rosato Frizzante IGT Toscana, also known as PET-NAT (Pétillant Naturel)
- Varietals** Sangiovese/Canaiolo blend
- Winemaking and ageing** *yield:* 40 hl/hectare  
*Harvest period:* beginning of September, manual harvest  
*Fermentation:* the grapes are handpicked roughly three weeks before phenological maturation and pressed immediately. Fermentation is the traditional “*méthode ancestrale*”, where fermentation starts in temperature controlled stainless steel vats using indigenous yeasts and is then interrupted to allow the wine to be bottled without the addition of secondary yeasts or sugars (or anything else!). Primary fermentation then continues in the bottle thus giving the wine its small bubbles and effervescence, with a natural deposit of the lees.
- Bottles produced** 3000 bottles
- Tasting notes** Color: Cloudy opaque antique rose. Nose: delicate scent of wild strawberries, citrus fruit, white peach. Palate: Creamy, delicate bubbles, with a balance of fruitiness and fresh acidity.