

POGGIO la NOCE
FIESOLE, ITALIA

Gigetto



Characteristics of the vineyard *Location of the vineyards:* Fiesole (FI)
Elevation: 250 - 350 m.
Size: 3.5 hectares
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: 5 to 18 years

Appellation IGT Toscana Rosso

Varietals 90% 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 (botti) for about 14 months, followed by another 6 months in bottle prior to being released.

Bottles produced 6000 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.