

POGGIO la NOCE  
FIESOLE, ITALIA

# Gigino



- Characteristics of the vineyard** *Location of the vineyard:* Fiesole (FI)  
*Elevation:* 250 m  
*Size:* 2.5 hectares  
*Soil:* predominantly calcareous marl with alberese and galestro strata  
*Orientation:* Sud/Sud Ovest  
*Vineyard density:* 5600 plants per hectare  
*Training system:* Guyot  
*Average age of the vines:* 12 to 18 years
- Appellation** IGT Toscana Sangiovese
- Varietals** 100% Sangiovese
- Winemaking and ageing** *Yield:* 40 hl/hectare  
*Harvest period:* towards the end 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 20 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.