

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.