

TENUTA DI GHIZZANO

Venerosi Pesciolini



NAMBROT **IGT Costa Toscana**

This wine is the result of Tenuta di Ghizzano research and innovation. It was first made in 1996, using Merlot grapes, and has evolved over the years into a blend together with Cabernet Franc and Petit Verdot, demonstrating the potency, warmth and character that our *terroir* can express. It is named after the founder of the Venerosi family, whose name was Nambrot and who lived in 830.

Estate Location: municipality of Peccioli (Pisa) - Italy

Grape varieties: 60% Merlot, 20% Cabernet Franc and 20% Petit Verdot

Vineyard location:

Torricella: 180 m a.s.l.; exposure South

Chiesina: 200 m a.s.l.; exposure South/West

Sodi: 180 m a.s.l.; exposure West

Training system: spurred cordon and Guyot

Plant density per HECTAR: 4.500/6.000 vines

Grape harvest: by hand and bunch selection on sorting table with further berry selection on 2nd sorting table

Pressing: soft pressing by feet only

Fermentation: with indigenous yeasts in open wooden vats and/or concrete vats

Refinement: 18 months in 225 l oak barrels and further 10 months in bottle

Annual production: around 5.000-7.000 bottles

Organic certification: Suolo e Salute

Biodynamic certification: Demeter

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