

# TENUTA DI GHIZZANO

*Venerosi Pesciolini*



## **ILGHIZZANO** **IGT Costa Toscana**

This is the wine that “introduces” the estate into wine bars, wine stores and restaurants all over the world. It is made from Sangiovese grapes with a small percentage of Merlot, grown mainly in our “Santa Maria” and “Il Monte” vineyards. The philosophy behind IL GHIZZANO is to offer consumers a fresh, fruity, easy to drink wine featuring all the sweetness of the local Sangiovese.

**Estate location:** Municipality of Peccioli (Pisa)

**Grape varieties:** Sangiovese 95% - Merlot 5%

**Vineyard location:**

Il Monte; 200 m. a.s.l.: exposure South;

Santa Maria; 150 m. a.s.l.: exposure South/East

**Training system:** Spurred cordon

**Plant density per hectare:** 6.000 vines

**Grape harvest:** by hand with bunch selection on table and further berry selection on 2<sup>nd</sup> sorting table

**Pressing:** soft pressing by feet only

**Fermentation:** with indigenous yeasts in stainless steel and/or concrete vats for 12-14 days

**Annual production:** around 35.000 bottles

**Organic Certification:** ‘Suolo e Salute’

**Biodynamic Certification:** Demeter

## **TENUTA DI GHIZZANO**

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