

TENUTA DI GHIZZANO

Venerosi Pesciolini



MIMESI SANGIOVESE DOC Terre di Pisa

This red wine is made solely from sangiovese native to our region. We finish this wine in earthenware Amphora, a method which does not alter the wine's characteristics but, rather, allows it to evolve in an entirely natural way. After this stage the wine rests for another 12 months in a glass bottle and is then ready to express itself in all its authenticity: a full bodied, beguiling red wine with warm tones.

Winery location: loc. Ghizzano – Peccioli – Pisa – Italia

Grapes: Sangiovese 100%

Vineyard location: la Torricella vineyard

Training system: spurred cordon

Vineyard density: 6.000 vines per hectare

Harvest: picked by hand, with an additional quality selection of the clusters on sorting table before de-stemming, followed by further selection of berries on a 2nd sorting table.

Pressing: by human foot

Fermentation: with ambient yeasts in concrete vats

Maturation and refinement: 16 months in Drunk Turtle cocciopesto amphorae followed by 12 months of bottle-ageing

Annual production: about 2.000 bottles

Organic certifying entity: Suolo e Salute

Biodynamic certifying entity: Demeter

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