

**Tenuta di Ghizzano, Veneroso, Terre di Pisa, Tuscany, 2018****93**

This spends at least three years in the cellar before release. A selection from vines between around 15 and 30 years old, fermented in large open wooden tanks then matured in 500l tonneaux for 14-18 months, followed by 10-12 months in bottle. Very balsamic scented with a liquorice note, it's soft and juicy in the mouth with tangy red fruits supported by some fine-grained tannins. Darker fruits emerge on the mid-palate along with a surge of minty-fresh balsam and earthy notes. Mouth-coating yet focused and finely honed. 20-25,000 bottles produced.

**Tenuta di Ghizzano, Nambrot, Toscana, Costa, Tuscany, 2018****93**

The first vintage of Nambrot was 1996. Initially 100% Merlot, it became a Bordeaux-style blend from 1998. Sourced from Ghizzano's oldest vineyards, the idea, Ginevra Venerosi Pesciolini tells me, is to maximise varietal character - the opposite of the Mimesi project, which is all about sense of place. Malo and ageing takes place in barriques (10% new). There's a Cabernet Franc herbal character with overtones of violet and chocolate - very opulently scented. Fleshy and perfumed, it's possible to discern some Petit Verdot spiciness, ending with a waft of herbs and chocolate.

**Tenuta di Ghizzano, Mimesi Sangiovese, Terre di Pisa, 2019****92**

A selection from two plots of older Sangiovese vines, fermented in cement tanks then malo in an amphora made from a mixture of powdered marble, terracotta, sand and some cement. 'It interested me because it has a similar porous structure to oak but no flavours are given to the wine,' says Ginevra Venerosi Pesciolini. Just the second vintage of this wine, it's aged for at least 12 months in amphora then 12 months in bottle. Bright, vibrant and balsamic with tangy bramble fruits, earthy notes and subtle grainy tannins, there's ripeness yet no jamminess, and it's cut through by a streak of refreshing salinity. Intense and focused, it's a graceful expression with purity. Still quite tight and closed, give this another year or so before opening. Around 9,000 bottles produced.

**Tenuta di Ghizzano, Mimesi Vermentino, Toscana, Costa, 2021****91**

Mimesi is sourced from the estate's older Vermentino vines, planted 2009. After three days and three nights on the skins, the juice is fermented in stainless steel then racked into a single amphora on its lees, with battonage for two to three months. 2,200 bottles made. This, the second vintage produced, is 'the direction I want to follow for this wine,' according to Ginevra Venerosi Pesciolini. Aromatic, with some orange peel and soft stone fruits, it combines sweet spice and a saline minerality on the full and textured palate. Intense, pithy and very fresh, its creamy mid-palate is cut by bright lemon. Structured, tense and long.

### **Tenuta di Ghizzano, Il Ghizzano Bianco, Toscana, Costa, 2021**

**90**

After spending one night and the next day on skins, this undergoes spontaneous fermentation in stainless steel for around a month, with a further two to three months on its lees before bottling. There's a lovely richness of stone fruits and mango combined with floral lift. Salty acidity, fresh and cutting, balances the exotically fruited palate. Long, juicy, mineral and steely, this is very easy drinking and absolutely delicious! Around 10,000 bottles produced.

### **Tenuta di Ghizzano, Il Ghizzano Rosso, Toscana, Costa, 2020**

**90**

From the younger Sangiovese vines of the estate, fermented on the skins for five to 10 days then racked into cement tanks for 10-12 months before bottling. Red and blue fruit aromas lead to a bright and rich palate. Intense red fruits with subtle grainy texture and tangy red fruits are accompanied by touches of liquorice and herbs, giving the finish balsamic freshness. Charming. 35-40,000 bottles produced.