



Gigetto

We think of it as the little brother of Gigiò. It is a wine of surprising immediacy, while still offering plenty of experiences to the nose and palate. Gigetto was born out of our own wish to drink a pleasant, genuine wine, yet with exceptional fruit and easier drinkability. Gigetto is released a year earlier than Gigiò and typically ages in large size botte only a few months.

VINEYARD La Noce vineyard on the property of POGGIO LA NOCE, Fiesole (Province of Florence, Tuscany, Italy).

APPELATION IGT Toscana

VARIETALS Blend of Sangiovese with a small percentage of Teroldego

SOIL Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-rocky mixture

VINEYARD ELEVATION 800 ft elevation, 250 meters above sea level

ORIENTATION South South-West facing

VINEYARD SIZE 5 acres

AVERAGE VINE AGE Planted partly in 2000 and partly in 2006

YIELDS 40 hectoliter/hectare

TRAINING SYSTEM Spur-pruned cordon for the Sangiovese and Guyot for the Teroldego

HARVEST Typically, around the 20th to the 22nd of September
The Gigetto grapes are picked first as we are trying to make a fresh fruit driven final wine. They are picked at optimal maturity level but with less emphasis on concentration. They are handpicked and brought immediately to the cellar for further selection.



WINEMAKING After careful cluster selection, followed by gentle destemming, the berries fall on the sorting table where they are sorted individually, allowing only the perfect berries to make it into the Gigiò fermentation vat. Fermentation takes place in temperature controlled stainless steel vats and typically occurs naturally using the grapes own indigenous yeasts. The Sangiovese grapes and Teroldego grapes are each vinified separately so that they may be blended later. Blending decisions will vary depending on the years, with the percentage Teroldego varying between Gigiò and Gigetto.

AGEING The wine will age in oak botti (1000L each) for a few months, up to 6 months depending on the year. Our botti come from one of the best Italian tonnelerie and are typically fine grain medium toast. We use a mixture of new and used large size botti to avoid any excessive wood accent. Following the aging in botti, the wine is further aged in bottle for 6 months.

BOTTLES PRODUCED 4000 bottles

ALCOHOL 13% to 14%

POTENTIAL CELLARING 5 to 10 years

TASTING NOTES Italian Association of Sommeliers: "Ruby red with shades of purple. Intense and expressive nose. Starts with bitter cherries and blackberries, followed by laurel leaves and violets; ending with soft spices, vanilla, cinnamon, licorice, and finally cacao powder. Well-made tannins, pronounced throughout the wine. Ends with a hint of fresh almond with good persistence."