

Gigetto

We think of it as the little brother of Gigìo. 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 Gigìo 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).
APPELLATION	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 20 th to the 22 nd 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.



POGGIO la NOCE
FIESOLE, ITALIA

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 Gigì 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 Gigì and Gippetto.

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.”