

Gigino

This might be considered Gigetto's twin brother except for the fact that Gigino is "Sangiovese in purezza", meaning 100% sangiovese, with no blending of other grape varieties. This wine came about because we noticed that some segments of the vineyard were especially well suited for Sangiovese, yielding a very classic style Sangiovese. The Sangiovese fruit from these segments of the vineyard produces a wine with perfect balance, freshness and elegance.

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

APPELLATION IGT Toscana

VARIETALS 100% Sangiovese

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 for the Sangiovese.

YIELDS 40 hectoliter/hectare

TRAINING SYSTEM Spur-pruned cordon for the Sangiovese

HARVEST Typically, around the end of September. The grapes are carefully
selected from specific segments of the vineyard where the soil
yields a very classic elegant style Sangiovese.
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 Gigino fermentation vat. Fermentation takes place in temperature controlled stainless steel vats and typically occurs naturally using the grapes own indigenous yeasts.

AGEING The wine will age in French oak botti (1000L each) for a few months, up to 12 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 up to 12 months.

BOTTLES PRODUCED 3000 bottles

ALCOHOL 13% to 14%

POTENTIAL CELLARING 5 to 10 years

TASTING NOTES Gigino is a pure Sangiovese with a seemingly transparent color and abundance of finesse and elegance. It is a purebred Sangiovese, with persistent tannins and high-toned color, presenting delicately aromatic fruit with scents of complex spices. Its delicate balance of classy acidity and elegant tannins make Gigino a perfect match for richer foods.