

Gigiò 2012

Gigiò is the estate's first-born and flagship wine. It is a blend of mostly Sangiovese with a small percentage of Teroldego. Aged for three years before release, it is the product of the most mature and fully developed fruit in the vineyard. We pull out all the stops for this wine. And it shows in the glass. It is a complex, age-worthy wine, with deep colors and lively fruits, with persistent acidity and finish. We like to think of it as a wine for meditation.

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 end of September to the first ten days of October depending on the seasons for the Sangiovese. The Teroldego grapes tend to ripen earlier and are harvested earlier (around the 20 th of September). The Gigiò Sangiovese grapes benefit from the most hang time allowing for greater phenological maturity. 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


POGGIO la NOCE
FIESOLE, ITALIA

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. Some juice may be “bled off” before fermentation resulting in higher concentration and thus providing the basis for our Rosé, Pinko Pallino.

AGEING The wine will age in French oak barriques (225L each) for 18 months to 24 months depending on the year. Our barriques come from some of the best tonneleries in France and are typically fine grain medium toast. We use a mixture of new and used barriques to avoid excessive wood accent. Following the aging in barriques, the wine is further aged in bottle for another two years.

BOTTLES PRODUCED 2000 bottles

ALCOHOL 14%

POTENTIAL CELLARING 15+ years

TASTING NOTES Gigì 2012 is a unique Sangiovese with exceptional length, intensity and a deep endnote. This spectacular red has ample acidity, structure, yet with surprising freshness and balance. Gigì 2012 gives a strong sense of purity with refined tannins and a plush, silky, long finish.

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91

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90

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