

Gigiò 2013

Gigiò is the estate's first-born and flagship wine. It is a blend of mostly Sangiovese with a small percentage of Colorino. 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) for the Sangiovese and a second vineyard in San Casciano, Tuscany, for the Colorino.

APPELLATION IGT Toscana

VARIETALS Blend of Sangiovese with a small percentage of Colorino del Val di Pesa

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. 25 to 30 years aged vines for the Colorino.

YIELDS 40 hectoliter/hectare

TRAINING SYSTEM Spur-pruned cordon for the Sangiovese and Guyot for the Colorino.

HARVEST Typically end of September to the first ten days of October depending on the seasons for the Sangiovese. 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.


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. 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 2013 presents a dark ruby color with plenty of intensity and complexity. This exemplary blend of Sangiovese and Colorino is hugely seductive, with hints of earth and blackberry. With its unique silky texture and elegance to spare, Gigì 2013 has ample acidity and an extremely long finish, testament of the long road ahead. Just yummy!

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I VINI DI
VERONELLI
2017