

POGGIO la NOCE
FIESOLE, ITALIA

Gigiò



Characteristics of the vineyard *Location of the vineyard:* Fiesole (FI)
Elevation: 250 m
Size: 2.5 hectares
Soil: predominantly calcareous marl with alberese and galestro strata
Orientation: South/South West
Vineyard density: 5600 plants/hectare
Training system: Guyot
Average age of the vines: 12 to 18 years

Appellation IGT Toscana Rosso

Varietals 95 % Sangiovese and 5 % Colorino.

Winemaking and ageing *Yield:* 40 q/ha
Period of harvest: beginning of October, manual harvest
Fermentation: after destemming and careful sorting on the selection tables, the grapes are fermented in stainless steel temperature-controlled vats, using indigenous yeasts.
Ageing: the Sangiovese will age for 24 months in large oak casks (10 Hl) and the Colorino in barriques of French oak (225L), with the final wine resting another 12 months in bottle prior to being released.

Bottles produced 2000 Bottles

Tasting notes Dark ruby red, deep and bright. The nose offers a series of scents: dark fruit, violet and rose essence, with spice notes of black pepper and cinnamon, with hints of licorice and chocolate. To the palate the wine presents a full-bodied structure with silky and exuberant elegance, the tannins are elegant and soft, and the accompanying acidity guarantees its long ageing potential.