



2011

GIANCA TOSCANA - I.G.T.

Born from the desire to produce merlot grapes, this is the result of the challenge I proposed to myself: that of cultivating merlot in a terrain dedicated for centuries to large sangiovese. The plot is located in an area that is mostly protected from weather; this allows the merlot grapes to remain on the vine for longer than usual and even to be harvested later than the sangiovese. Thanks to this longer and more complete polyphenolic maturation, the wine gains an unexpected structure and roundedness that exalts the characteristics of the vineyard to which I am linked by strong memories of my youth.

This is a wine that I part with reluctantly, considering how pleasurable it is to enjoy it with friends.

Area of Production

Comune di Montalcino (Si)

Type of Grape

Merlot clone 181

Terrain

Medium mix with noticeable presence of skeleton.

Vines

800 merlot plants

Position

Shady for half of the day, exposed in the afternoon in moist terrain.

Altitude

350m on sea level

Harvesting period

Last week of September, beginning of October depending on the year

Yield

1.5kg for each plant

Harvesting method

The harvest is carried out manually by specially chosen people who are aware of the selection standards thanks to experience gathered in the vineyard. The harvest takes place in different phases in the five plots, which present rootstocks, clones and different expositions, precisely aimed at guaranteeing the same health and ripeness to all grapes.

Vinification

After mechanical separation and pressing with added dry ice the small steel fermenting vat is filled and the must is cooled down with the help of cooling facilities to hinder the fermentation process for 36/48 hours.

Fermentation temperature is about 28.

And the process lasts 5 /6 days and the contact with the grape skins lasts for other 10 days.

During the fermentation the must may pumped over and cooled.

After the separation of the liquid from the marcs these are slightly pressed.

Aging

18 months in small barrels of French oak, barriques and tonneaux of second and third passage.

Bottling date

September 2013 with previous filtration at 10 micron.

Minimum refinement in bottle

12 months

Quantity produced

500 bottles of 0,75 litre

Alcohol content

14,50%

Data from chemical-physical analysis

Density: 0,99250

Total acidity: 4,96 g/l

Total sulfur dioxide: 86 mg

Total dry extract: 32,4 g/l

Total polyphenols: 2717 mg/l

Sugars: less than 1 g/l

Hand picked, first class natural cork capping 26x44

TASTING

Uncork 30 minutes before serving, leave to breathe in a decanter.

Suggested serving temperature 20° C

