



Vigneti Giole

IGT Toscana Ansonica 24

An ancient farm on the Monte Argentario promontory in front of the Giglio Island, a small plot of land where, more than one hundred years ago, hardworking hands created vertical terraces overlooking the sea and started an Ansonica vineyard: this is the paradise where our grapes flourish.

The grapes, turned golden by the sun and caressed by the wind, are made from a single grape variety.

Vine varieties

Ansonica 100%

Production area

Parrina (Orbetello)

Vineyard characteristics

The soil is mostly sandy, with some clay and loam. We use the Guyot pruning and training system in the vineyard.

Agronomic techniques

Our farming methods are based on natural processes and on our respect for the vines and for the environment in which they grow: we use only organic fertilizers, and disease management consists only of copper and sulfur treatments. The grape harvest takes place in the second decade of September. Each vine yields about three kilograms of grapes.

Winemaking

10% of the grapes are left on the vines to ferment spontaneously for one week; these are used as a “*pie de cuve*” to activate the alcohol fermentation process for the rest of the grapes, turning them into white wine at the controlled temperature of 19° C.

The wine is then aged in stainless steel tanks, on fine lees, for three months. It is decanted and bottled in the spring following the harvest.

Organoleptic notes

Intense yellow, similar to the color of straw, and well-structured. With delicate and elegant aromas, this wine is characterized by notes of yellow fruit, quince and citrus fruit, accompanied by herbal, white flower, and mineral hues. The smooth feeling in the mouth immediately gives way to a lively citrus acidity sustained by sapidity; the good persistence is reminiscent of vegetal notes.

Recommended pairings

Cocktails and appetizers, goat cheese, white meats or fish main courses, even accompanied by sauces.

Serving temperature

12° C

