



Vigneti Giole

IGT Toscana Sangiovese 10

This Sangiovese vineyard is located in one of the most inland and hilly areas of the Maremma near Grosseto. Here the Sangiovese wine of the Cortesi family is transformed into a fresher, fruitier and ready-to-drink version.

It comes from a one-hectare vineyard planted 18 years ago in the Manciano area, at 250 meters above sea level, on clay-rich soil. Natural farming is employed, no interventions are carried out on the greenery (topping) to leave the grapes as much shade as possible, so that the abundance of vegetation allows the intake of the few nutrients present in a soil that tends to be arid. The harvest takes place in the third week of September. Red wine vinification is at 26°C, with relatively short macerations (15 days) to enhance primary fruit flavors and avoid extracting undesirable bitter tannins in a wine meant to be ready to drink. After racking, the wine matures in cement tanks for five months and is bottled with coarse filtration (5 microns). The total sulfur dioxide at bottling is 55 mg/l.

Vine varieties

100% Sangiovese

Production area

The municipality of Manciano (province of Grosseto)

Vineyard characteristics

Altitude of 200 meters above sea level, skeletal soil with a clay composition. The 15-year-old vines are cultivated with the spurred cordon system.

Agronomic techniques

Our farming methods are based on natural, environmentally friendly processes: we use only organic fertilizers, and disease management consists only of copper and sulfur treatments.

We harvest the grapes by hand in the last ten days of September. Each vine yields about two kilograms of grapes.

Winemaking

Spontaneous fermentation with indigenous yeasts at the temperature of 26° C; the grapes remain on the skins for 15 days. The wine ages on its fine lees in concrete tanks for six months. It is decanted and bottled in the late spring, the year after the harvest.

Organoleptic notes

Bright ruby red with slight garnet reflections. The nose is greeted with notes of cherry, wild strawberry, followed by citrus and Oriental spice aromas. In the mouth, it is balanced by a fine-grained tannin and flowery and fruity aromas. It is full-flavored but also quite sharp.

Recommended pairings

First courses served with meat sauces, grilled and oven-roasted red meat, medium-aged cheese.

Serving temperature 16° C

