



GOVERNO ALL'USO TOSCANO

VIN DEL FATTORE

SANGIOVESE TOSCANO
I.G.T.

Grapes: Sangiovese 95%, Cilieggiolo 5%
Training system: spurred cordon
Vine density: average 4000 plants / hectare
Type of soil: sandy and rich in silt
Altitude: 60-90 mt above sea level
Age of vines: 5-10 years
Harvest period: Cilieggiolo in mid September, Sangiovese in early October

Fermentation: Sangiovese grapes are hand picked in small boxes with holes and left to wither in refrigerated cells so as to lose 15% of their weight. Sangiovese is vinified at low temperature (max 27°C) with maceration on the skins for 4-6 days, then the wine is drawn off and the fermentation is concluded without any further contact with the skins. After about 4 weeks of withering, the Cilieggiolo grapes are pressed and, once they reach full fermentation, the previously vinified Sangiovese is added. Fermentation continues until the sugars are almost exhausted; malolactic fermentation takes place naturally at the end of the primary fermentation.

Aging: in stainless steel tanks for 3 months on fine lees.

Refining: starting from May of the following year.

Aging potential: to be drunk within 2-4 years from its vintage

Description: Governo Toscano Igt is an elegant ruby red wine, with pleasant notes of red fruits (plums, blackberries and cherries) and hints of spices. Medium body and dry, round palate, with an elegant fruity finish and round tannins.

Food pairing: with cured meat starters, pasta dishes with meat sauce and meat main dishes.

Serving temperature: 16°C

Recommended glass: a large Bordeaux-style glass.

