

Governo all'Uso Toscano



SAN LEONINO



GRAPE VARIETIES

85% sangiovese, 15% additional varieties (merlot, cabernet sauvignon, petit verdot)

PRODUCTION ZONE

Castellina in Chianti

SOIL

Clay rich in the polygenic conglomerates of Chianti Classico

TRAINING SYSTEM

Spurred cordon

DENSITY OF PLANTING

5000 vines per hectare

YIELD

75 quintals per hectare

AVERAGE AGE OF VINES

20 years

WINEMAKING

Governo entails adding slightly dried grapes (Trebiano in the past, now Sangiovese) to the first fresh wine of the vintage that has just ended. This addition sets off a slow second fermentation, in 90-hl barrels, which lasts until the following spring. This process increases the content of glycerol, a factor that gives the wine a plusher and rounder flavour, while maintaining austerity and elegance

AGEING

In concrete for 6 months

BOTTLE MATURATION

3 months

ALCOHOL

13,5%



0,75 lt – 1,5 lt

An intense ruby-red colour. Red fruit on the nose, sour cherry, blackcurrant and a typical floral note. The palate is long and elegant, with silky tannins and marked minerality.

Food match suggestions: it goes well with game and meat stews or Florentine T-bone steak.