



TOSCANA

Governo all'Uso Toscano

An intense colour, a complex nose with notes of ripe fruit (cherry and plum) and jam, tobacco and rain-soaked earth. The palate is plush and caressing with a tannic finish.

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-hectoliter 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 vats for 6 months

Bottle maturation

3 months

Analytical data

Alcohol content 14% - Total acidity 5,1 g/l - pH 3,5

Food match suggestions

This fresh, pleasant wine is food flexible, especially good with cheese and cured meats, Lampredotto (Tuscan street food) and Porchetta.

Wine format

