

PODERE
San Cristoforo

VIGNETI E CANTINA IN GAVORRANO
MAREMMA TOSCANA



AMERI 2017

Governo all'Uso Toscano IGT

Vintage notes: *Podere San Cristoforo faced extreme drought this year but our vines well react producing few healthy grapes, characterised by thick skins rich in color and aromas. Our vineyards are fortunate to dwell on an ancient river bed and their roots can grow into deep, draining soils that provide enough water to perfectly ripen its fruits. After the heat wave experienced at the end of August, we had cool temperatures during all of September with strong night and day thermal hikes. The wines from the 2017 vintage - the most scarce and precocious of the last decade - are showing finesse and vibrant acidity.*

Harvest: 15th September 2017 (flowers day)

Variety: 100% Sangiovese.

Vineyard: Le Ghiaie (13 years old).

Vineyard density: 4.850 vines/hectare.

Fertilizer: biodynamic composts.

Yield: 5.8 tonnes/hectare (20 hl/hectare of wine).

Method: *when our Sangiovese grapes are fully ripe, we cut the shoot on which they are growing and leave the bunches to dry for several days on the vine. This method called "taglio del tralcio" can be done only in warm and dry years. These partly dried grapes are added to some Sangiovese that is fermenting. These technique called "Governo" was described for the first time in the book "The art of making a perfect and durable wine", written in 1774 by Ferdinando Paoletti from Florence.*

Fermentation: *stops naturally because the extreme ripeness of the grapes elevates alcohol levels to a point where the yeast dies off (15%+) before all of the sugar can be consumed.*

Malolactic: *in barrels immediately after the alcoholic fermentation.*

Maturation: *10 months in old French oak barriques.*

Fining: *natural finings and clarification under gravity.*

Bottling: *on waning moon and no filtration.*

Alcohol level: 14% vol.

Production: 2.090 bottles.