

PODERE
San Cristoforo

VIGNETI E CANTINA IN GAVORRANO
MAREMMA TOSCANA

AMERI 2022

Governo all'Uso Toscano IGT



Vintage notes: *l'annata 2022, tra le più siccitose e calde di sempre, ci ha fatto stare col fiato sospeso quasi fino alla raccolta. Con nostra grande sorpresa, grazie alla resilienza delle piante e al cambio climatico di fine agosto, piovoso e fresco, l'annata ha potuto riprendersi dagli effetti negativi del clima arido regalandoci vini di grande qualità. The Sangiovese shows fresh aromas of violet, cherry and raspberry, with an enjoyable density on the palate, characterized by soft tannins.*

Harvest: 3rd October 2022 (fruit day).

Variety: 100% Sangiovese.

Vineyard: Le Ghiaie (17 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. This 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 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: 13,5% vol.

Production: 2.600 bottles.

Selected for



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dal Mipaaf: IT-BIO-015
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