

AMERI 2023

Governo all'Uso Toscano IGT



Vintage notes: the winter of 2022-2023 was the second warmest since 1955, but also 25% rainier than average. The abundant rainfall, which continued into spring, put the vineyards under significant pressure from downy mildew, fortunately contained by copper-based treatments and resistance inducers. The intense rains led to a slight reduction in yield. The summer drought, with three months without rain and two intense heatwaves between August and September, posed a serious challenge to the vines, which, nonetheless, adapted surprisingly well, aided by agronomic interventions. Finally, the cool September nights and favourable weather conditions provided us with optimal grape ripening.

Harvest: 30th September 2023 (fruit day).

Variety: 100% Sangiovese.

Vineyard: Le Ghiaie (18 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: it is either allowed to stop naturally or deliberately interrupted through cooling, in both cases before all residual sugar is fully 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% vol.

Production: 1.330 bottles.



Organismo di controllo autorizzato
dal Mipaaf: IT-BIO-015
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