

Geolì 2017

PRODUCER

Vanempo

APPELLATION

Toscana IGT

WINE REGION

Toscana – Montemurlo near Prato

ALTITUDE

285 mt above the seal level

SOILS & VINEYARDS

Rocky, tufa and clay soils. The fruit for this wine comes from a single south facing vineyard of 2 hectares only, planted in 1987.

VARIETAL

Field blend of 90% Sangiovese, 10% Foglia Tonda. This wine is both organic and biodynamic certified.

ANNUAL PRODUCTION

23 quintals

TRAINING SYSTEM

Guyot

HARVEST

Grapes are hand harvested during the 2nd and 3rd week in Sept. and carried to the cellar in small plastic bins.

VINIFICATION

The grapes processed together come from a small vineyard planted by Michele and his dad in 1987. All the estate vineyards are managed according to environmentally friendly agriculture practices, skipping any use of pesticides and herbicides. The only treatments performed are based on sulfur, copper and biodynamic preparations, depending on the needs. In the cellar, our approach is hands off, avoiding technical manipulation and additives. Indigenous yeast only. Vinification occurred in open top fermenters with frequent punch downs. After the racking, the wine ages 3 months in barriques, 10 months in concrete vats and then is bottled resting in the cellar for 6 more months. Unfined and unfiltered. This is an artisanal wine and can throw some sediments.

AbV

12,5%

WINE DESCRIPTION

The nose recalls the scent of red fruits, on the palate the wine is fresh and flamboyant offering a great joyful drinkability.

SERVICE TEMPERATURE - FOOD PAIRING

18° C. Serve it with roasted meat, well cured cheese, vegetables and caponata.

