

# TENUTA DI GHIZZANO

*Venerosi Pesciolini*



## VENEROSO DOC Terre di Pisa

This is our historic wine which defines us. It was first produced in 1985 and since then its elegant, ripe fruit and mineral content has interpreted the characteristics of the terroir where it comes from. Made mainly from Sangiovese with a small percentage of Cabernet Sauvignon, it has become a landmark for the winegrowing area where it came from.

**Estate Location:** municipality of Peccioli (Pisa) - Italy

**Grape varieties:** 70% Sangiovese and 30% Cabernet Sauvignon

**Vineyard location:**

Toricella: 180 m a.s.l.; exposure South

Il Monte: 180 m a.s.l.; exposure South

Chiesina: 180 m a.s.l.; exposure West

**Training system:** spurred cordon for Sangiovese and Guyot for Cab.Sauv.

**Plant density per hectare:** 6.000 – 5.000 vines

**Grape harvest:** by hand and bunch selection on sorting table with further berry selection on 2<sup>nd</sup> sorting table

**Pressing:** soft pressing by feet only

**Fermentation:** with indigenous yeasts in 30 hl open wooden vats

**Refinement:** 16 months in 500 l oak barrels and 18 months in bottle

**Annual production:** 25.000 bottles

**Organic certification:** 'Suolo e Salute'

**Biodynamic certification:** Demeter

## TENUTA DI GHIZZANO

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