

TENUTA DI GHIZZANO

Venerosi Pesciolini



SAN GERMANO PASSITO IGT Costa Toscana

This wine is a way for us to pay homage to our traditions. It is rooted in the culture and history of our region and the village of Ghizzano.

Named after the patron saint of the village of GHIZZANO our “San Germano” is made from Trebbiano, Colombana and Malvasia Bianca grapes. It is a dessert wine, a good accompaniment to dry pastry and medium seasoned cheese.

Estae location: municipality of Peccioli (Pisa) - Italy
Grape varieties: 80% Trebbiano, 15% Colombana and 5% Malvasia Bianca

Vineyard location: Ghizzano di Peccioli - Pisa

Training system: Guyot

Density per acre: 5.000 vines

Processing: after the harvest the grapes are left to wither in a cool, dry place for four months and subsequently destalked and pressed

Fermentation and maturing: the wine is transferred into 10HL stainless steel tanks where it spends approximately two years.

Annual production: around 1.000 375 ml bottles

Organoleptic notes

Nose: spices in general, dried fruit, particularly figs and apricots

Mouth: harmonious taste with good balance between alcohol, sugar residuals and acidity

Colour: deep amber

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