



## VIADIMEZZO DOC Terre di Pisa

## LIMITED EDITION

Every bottle of this wine is numbered by hand, and the label is the work of the artist David Tramlett, who turned the village of Ghizzano into an art installation, painting a whole street in tones of green and brown.

This red wine is made solely from Sangiovese native to our region. We finish this wine in Amphora, a method which does not alter the wine's characteristics but, rather, allows it to evolve in an entirely natural way. After this stage the wine rests for another 18 months in a glass bottle and is then ready to express itself in all its authenticity: a full bodied, beguiling red wine with warm tones. It's a bottle of wine that can only be bought if you visit the village and our winery.

**Winery location:** loc. Ghizzano – Peccioli – Pisa – Italia

**Grapes:** Sangiovese 100%

Vineyard location: la Torricella vineyard Training system: spurred cordon

Vineyard density: 6.000 vines per hectare

**Harvest:** picked by hand, with an additional quality selection on sorting table before de-stemming, followed by vibration sorting of the individual berries.

No machine crushing. **Pressing:** by human foot

**Fermentation:** with ambient yeasts in concrete vats **Maturation and refinement:** 18 months in Drunk Turtle cocciopesto amphorae followed by 12 months

of bottle-ageing

Annual production: 1.500 bottles Organic certifying entity: Suolo e Salute Biodynamic certifying entity: Demeter

## TENUTA DI GHIZZANO

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