

# TENUTA DI GHIZZANO

*Venerosi Pesciolini*



## MIMESI VERMENTINO IGT Costa Toscana

This white wine is made solely from vermentino grapes from our land. We finish this wine in Tava earthenware amphora, a method which does not alter the wine's characteristics but, rather, allows it to evolve in an entirely natural way. The aim is to respect and exalt the pure flavours of the fruit and express the territory it comes from coherently.

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

**Grapes:** Vermentino 100%

**Vineyard location:** Mulino vineyard

**Training system:** guyot

**Vineyard density:** 5.000 vines/hectare

**Harvest:** clusters are picked by hand into small 20 kg crates

**Process:** the de-stemmed berries macerate in 10 quintal tubs for 48 hours at 16°C

**Fermentation:** with ambient yeasts in stainless-steel vats

**Maturation and ageing:** batonnage for 4 months sur lies in Tava terracotta amphorae

**Annual production:** around 3.000 bottles

**Organic certifying entity:** Suolo e Salute

**Biodynamic certifying entity:** Demeter

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