

G33



IGT TOSCANA

Grapes: Sangiovese, Merlot, Petit Verdot

Size: 6 hectares

Training System: Spurred cordon e guyot

Soil: Clayey with limestone stripes

Production: 40 Ql. per hectare

Wine making process: Soft pressing of the grape bunches, some of the berries are kept intact to obtain a partial carbonic maceration to enhance the varietals hints.

Alcoholic fermentation and maceration in wooden tanks opened on top, from 20 to 35 days, two remontage per day. Malolactic fermentation in 225 litre barrique; 24 months of ageing in new barrique. The different wine lots are blended together in concrete vats from 4 to 6 months. Blending, Filtrig and a12 month in bottle

TASTING NOTE:

This blend is produced in very limited quantities only during the outstanding vintages, and it represents the purest expression of Podernuovo's different terroirs. Every bottle is numbered by hand and it comes with an exclusive wooden case. The Sangiovese provides elegance and acidity, the Merlot gives the power and all the aromatic hints, and the Petit Verdot brings sapidity and the very long after taste. G33 paints the glass a bright and elegant ruby red. It offers much depth and refinement on the nose, with violets, lead pencil and crushed stones, and balsamic and mint nuances.

Full-bodied, with tannins as fine and polished as cashmere. Extremely long and taut, with wonderful presence. Long aftertaste. Drinking window: +25 years