

TENUTA DI GHIZZANO IL GHIZZANO



Sangiovese and Merlot. An easy drinking wine, perfect for everyday consumption, but incredibly rich in personality & fruit. There are velvety berry notes on the nose – cherry & blackberry – with hints of warm spice. It is perfect for any occasion, from a light lunch to a festive dinner. An easy match for any number of dishes but pairs particularly well with pizza, pasta Bolognese or Amatriciana and various charcuterie and cheeses. A perfect everyday quaffer. Organic/Biodynamic.

Colline Pisane comprises a range of gently rolling hills southeast of Pisa, none higher than 200 meters. Once covered by the sea, the sandy-limy-clay soil of Pliocene origin is very rich in fossil shells. The estate is 20 acres. The grapes are hand-picked and placed into small-aerated crates. Following meticulous selection on the sorting table, the grapes are destemmed. They are not put through a pump, but transferred into small steel carts. They are “tread” by foot in steel and concrete tanks, as well as wooden vats. Fermentation with indigenous yeasts in temperature controlled tanks for 7-12 days. The cap is plunged by hand and occasionally delestage is employed. Pumping over is avoided. The Il Ghizzano is aged several months prior to release.

Tenuta di Ghizzano was founded in 1370 when the Venerosi Pesciolini family settled in the Colline Pisane area, on the coast of Tuscany near Pisa. For 26 generations, the family has been growing vines, olive trees & cereals with a deep respect for tradition & terroir. Since 1996 Countess Ginevra Venerosi Pesciolini, who was born and raised in Pisa, has run the estate. Her vision was to bring her family’s historic estate into the twenty-first century by introducing organic and sustainable farming practices. They have been certified organic since 2003 & certified biodynamic since 2008. *“I like to consider myself a ‘natural winemaker,’”* says Ginevra. *“In other words, I try to allow my wines to express their terroir as purely and as honestly as possible.”*

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Tasting Note:

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Shelf Talker:

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