

TENUTA DI GHIZZANO NAMBROT



Merlot, Cabernet Franc and Petit Verdot. A deep ruby/garnet color. Rich and concentrated notes of blackberries, cassis and red fruits with firm tannins and hints of vanilla and spice. Powerful, rich and elegant. First produced in 1996, Nambrot is named after the founder of the Venerosi family, who lived in 830AD. It was created to embody the best expression of the warmth, character and personality of the estate's terroir. An ideal partner for a variety of roasted and grilled wild game or beef dishes. Also brilliant served alongside strong cheeses. 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. Nambrot is aged approximately 18 months in new, second-use and third-use French oak casks.

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."*

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

TENUTA DI GHIZZANO NAMBROT

Merlot, Cabernet Franc & Petit Verdot. Rich & concentrated notes of blackberries, cassis & red fruits with firm tannins & hints of vanilla & spice. Powerful, rich & elegant. Organic/Biodynamic.

Shelf Talker:

TENUTA DI GHIZZANO NAMBROT

Merlot, Cabernet Franc & Petit Verdot. Deep ruby/garnet color. Rich & concentrated notes of blackberries, cassis & red fruits with firm tannins, vanilla & spice. Powerful, rich & elegant. Named after the founder of the Venerosi family, who lived in 830AD, created to embody the warmth, character & personality of the estate's terroir. An ideal partner for a variety of roasted & grilled wild game or beef dishes, or served with strong cheeses. Organic/Biodynamic.



AN EASTERLY WINE SELECTION