

TENUTA DI GHIZZANO VENEROSO



Sangiovese and Cabernet Sauvignon. First produced in 1985, Veneroso is the wine that most reflects the excellent potential of the estate. Medium-deep saturated ruby. Multifaceted nose offers blackberry, dark chocolate and coffee along with vanilla, pepper and an elegant mineral quality. Suave, generous and stylish, with a lush texture. In the mouth, minerality with nuanced black fruit and pepper, reflecting the best of the Tenuta di Ghizzano estate. A perfect complement to steak au poivre or mushroom risotto with truffle oil. 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. Veneroso is aged approximately 15 months in second-use, third-use and fourth-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."*

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Tasting Note:

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Shelf Talker:

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