

Luggiano

GOVERNO ALL'USO TOSCANO



RED WINE I.G.T.

The Governo all'uso Toscano is a traditional method typical of Tuscany, which involves a second fermentation obtained by adding partially dried grapes. This ancient technique gives the wine greater softness, structure and aromatic intensity.

Classification: Toscana I.G.T. Red Wine – Governo all'uso Toscano.

Production area: Vinci – Firenze - Toscana.

Wine variety: 80% Petit Verdot, 10% Colorino, 10% Malvasia Nera.

Harvest: Manual harvesting and selection of grapes for drying during the month of September.

Production technology: The grapes are harvested by hand and transferred into stainless steel tanks, where alcoholic fermentation begins at a controlled temperature of about 27°C. At the end of alcoholic fermentation, a second fermentation takes place thanks to the addition of partially dried grapes.

Ageing: 6 months in cement tanks.

Storage: Up to 3 years after bottling

Alcohol content: 13,5 %.

Tasting notes: Ruby red color. The bouquet is broad and expressive, with notes of ripe fruit. On the palate it is full, round and well-structured.

Serving temperature: 18 °C.

