

G33 IGT

G33



WINEMAKING

Maceration on the skins for 25 days; Alcoholic fermentation at controlled temperature in 20 HI tronco conical tanks; malolactic fermentation in barriques.



REFINEMENT

Ageing in 225 litre barriques for 24 months and in cement vats for 12 months.



TASTING NOTES

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, balsamic and mint nuances. Full bodied with tannins as fine as polished as cashmere. Extremely long and taut with wonderful presence.

GRAPES: Sangiovese, Merlot, Petit Verdot

VINE AGE: Planted in 2006

ALTITUDE: 1180 to 1250 f.a.s.l.

EXPOSURE: North and West

SOIL: Clayey-loamy