



SAN GIOCONDO

Classification

Vino Novello Toscana IGT

Vintage

2020

Climate

The 2020 growing season began with limited rainfall during the winter months. Bud break took place at the end of March, a month marked by relatively cool temperatures. Bloom was right on schedule, occurring at the end of May. The entire growing season was defined by low levels of rainfall and mild temperatures with one exception: the hot dry climate in the month of August. At harvest time, the grapes were perfectly ripe with elevated sugar levels and good acidity. These characteristics guaranteed the fullest expression of aromatic compounds and excellent freshness. Harvesting operations for Sangiovese and Syrah for San Giocondo began on September 15th, a bit later compared to seasonal averages of past vintages.

Vinification

Harvested grapes were brought to the cellar and underwent carbonic maceration by fermenting whole berries. The resulting must was racked and it completed alcoholic fermentation in stainless steel vats at a controlled temperature that did not exceed 18 °C (64 °F). San Giocondo completed malolactic fermentation at the beginning of October and was then bottled during the last half of the month.

Alcohol content

13% by Vol.



Tasting notes

San Giocondo is ruby red with violet highlights. Its nose is intense, expressing fruity notes of cherries, plums and light floral sensations. On the palate, it's supple and well-balanced with a persistent finish defined by fruity hints perceived on the nose.