GAGIABLU
ROSELLE • MAREMMA

2022 2021



SANGIOVESE TOSCANA IGT

GIOVÉ

GRAPE VARIETIES	Sangiovese 100%
AREA	Roselle, Grosseto - Maremma Toscana
SOIL	Medium-textured, well-draining
HARVEST PERIOD	Mid-September
ALCOHOL CONTENT	13,5%

VINIFICATION

After a careful selection, the grapes are hand-harvested, immediately crushed and destemmed, and transferred to temperature-controlled stainless steel tanks. Fermentation takes place at a controlled temperature of 28°C. Maceration is managed with daily pump-overs and délestage, lasting a maximum of 15 days. After racking, the wine undergoes malolactic fermentation in stainless steel, then it is aged on the fine lees for at least 18 months. This is followed by blending, stabilization, bottling, and subsequent aging in the bottle for 6 months.

TASTING NOTES

Brilliant and vibrant ruby red color. On the nose, intense fruity aromas with notes of red fruit and a floral hint of violet in the background. The palate is round, with lively and silky tannins, and a very clean, savory, and persistent finish. It faithfully reflects the characteristics of this great grape variety, which in our region is distinguished by the perfect and complete ripening of the grapes and the achievement of balance and harmony among its components.

SERVING SUGGESTIONS

Temperature around 18°C in medium-sized glasses. In summer, it's also surprisingly enjoyable when served cooler, around 12°C.

FOOD PAIRINGS

Ideal for accompanying land-based appetizers, pasta dishes, and grilled white and red meats.

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