



**GAGIABLU**  
ROSELLE • MAREMMA



SANGIOVESE TOSCANA IGT

## GIOVÈ

**GRAPE VARIETIES** Sangiovese 100%

**PRODUCTION AREA** Roselle, Grosseto  
Maremma Tuscany

**SOIL** Medium texture, neutral  
pH, deep and with good  
drainage

**HARVEST PERIOD** Mid-September

**ALCOHOL CONTENT** 13.60%

### VINIFICATION

The grapes are hand harvested, immediately transferred to temperature-controlled stainless steel vats. Fermentation occurs at a controlled temperature of 28°C. Maceration lasts about 15 days, with brief daily pumping over and déléstage. After being drawn from the vat, the wine undergoes malolactic fermentation in stainless steel vats, then about half is transferred to 2,000-litre oak barrels, while the other half ages on the fine lees in concrete vats, and it all ages for about 18 months. This is followed by assemblage, stabilisation and bottling, carried out during the summer of the second year after harvesting.

### TASTING NOTES

Brilliant lively ruby red colour. Great fruity intensity on the nose with notes of ripe black berries supported by a backbone of spicy traces of pink pepper and tobacco with a slight hint of sweet spices (vanilla) to finish. Rounded taste with lively silky tannins and a very clean, full-flavoured, persistent finish. It faithfully respects the characteristics of this great cultivar, distinguished in our zone by perfect, complete ripening of the grapes and successfully harmonious balanced components.

### SERVING SUGGESTIONS

Temperature around 16°C in average-mouth wine glasses.

### FOOD PAIRING

Ideal with meat and vegetable antipasti, pasta dishes, and grilled red and white meat.