

# GOVERNO 2016



*The traditional wine-making method known as 'Governo all'uso toscano' consists of a slow re-fermentation of the wine with the addition of partially-dried grapes. During the delicate 'appassimento' period, the bunches have to be kept perfectly healthy so as to produce grapes that are highly concentrated and maintain the wholesomeness of the fruit intact.*

*Appellation:* Toscana I.G.T.

*Varietals:* 80% Sangiovese; 15% Merlot, 5% Canaiolo

## The territory

*Location:* Hillside vineyards in the Pisa area

*Altitude:* 250 – 350 m (820 – 1148 ft) a.s.l.

*Exposure:* South-East and South-West

*Soil type:* mixed, but mostly calcareous and of medium depth.

*Training system:* Spurred cordon

*Planting date:* 2000

*Plant density:* 6000 vines/ha (2428 vines/ac)

*Yield:* 70 hl/ha (28 hl/ac)

## Vinification and ageing

*Harvest:* Manual harvest carried out in the second half of September

*Vinification:* Pressing and de-stemming of the fresh grapes in September, pressing and de-stemming of partially-dried grapes at the beginning of November.

*Fermentation:* In stainless steel tanks

*Fermentation temperature:* 1st fermentation: 25/29°C (77-84°F), 2nd fermentation 18/22°C (64/72°F).

*Duration of fermentation:* 1st fermentation: 10 days, 2nd fermentation: approx. 15 days.

*Malolactic fermentation:* Carried out naturally in barriques

*Ageing:* in second-use French oak barrels for 10 months, in steel vats for 2 months and in bottle for another 2 months

## Analytical data

*Alcohol content:* 13.55% vol

*Total acidity:* 5.7 g/l

*Residual sugars:* 7 g/l

*Dry extract:* 32 g/l

*pH:* 3.58

## Characteristics of the vintage

The winter was not particularly cold, and spring arrived slightly earlier than usual, with temperatures slightly above average, giving the vines' shoots the opportunity to develop in a balanced and uniform way. The following weeks saw frequent rainfall, which allowed the land to build water reserves, alternating with periods of dry weather, enabling the vines to continue growing without any problems. The damp conditions during flowering led to the formation of bunches that were slightly more sparse than usual and with rather small berries, ideal preconditions for reaching harvest time with perfectly ripe and healthy grapes. However, the feature that will make vintage 2016 particularly memorable is the excellent temperature range that characterized the months of July, August and September, with sunny days and cool, breezy nights. We therefore reached the beginning of October with grapes that exhibited a superb combination of maturity, acidity and aromatic potential, perfect conditions for the production of wines with a distinct personality and a great balance of concentration, elegance and longevity; a perfect reflection of the production philosophy of San Polo.

## Tasting notes

Intense ruby red in colour with violet hues.

Aromas of red berries, which the specific vinification technique underpins with hints of dried fruit and jam.

With considerable structure, soft tannins and a long and lingering finish. The second fermentation using dried grapes confers a slightly sweetish sensation. This is an intense, warm wine with a full and rounded mouth-feel.

## Food pairings

This original wine combines the sweet edge of a 'raisined' wine with the structured tannins of Sangiovese. These characteristics ensure its versatility: it is excellent with full-flavoured first courses, with meat sauces, but also with matured and marbled cheeses. Its ideal pairing is with game, accompanied with fruit-based sauces and chutneys.

