

APPODIATO DI GAVILLE  
**VIGNETO SILLANO 2012**  
INDICAZIONE GEOGRAFICA TIPICA TOSCANA



*Wine of great pedigree produced in extremely limited quantity and endowed with all the characteristics that reward extensive cellaring. This wine comes from a vineyard situated near the hilltop town of Gaville which overlooks the Valdarno valley and Chianti hills, at the doorstep of Florence. The town dates back to Etruscan time with surviving structures being a medieval castle and a church from the eleventh century. The area has an ancient tradition of agriculture as mentioned in Dante Alighieri's Divine Comedy. In this pastoral setting called San Chirico a Sillano lay our vineyards, one of 1.05.19 hectares (2.5 acres) and the other of 0.35.99 hectares (10 acres) in size.*

**Vineyard Location:** south and south-east exposures on medium steepness slope.

**Vineyard age:** planted in the early 1980's with one area grafted in 1997 at a density of 2x1 meters (~7x3 ft), equivalent to 5,000 vines/ha (2,080/ac).

**Trellising method:** trained to a unilateral cordon with vertical shoot positioning.

**Grapes:** Sangiovese 60% of unknown clonal origin and Cabernet Sauvignon 40%, grafted with buds field selected from our Chianciano/Montepulciano estate. The rootstock type is not known.

**Soil:** from the Eocene epoch of the Tertiary period (15 million years ago) the soil displays strata of clay scists, calcareous and arenaceous deposits, as well as sandy clays.

**The 2012 Vintage:** is characterized by wines of excellent quality, with high polyphenols and alcohol levels. These characteristics have contributed to well-balanced wines with a flavor profile particularly true to variety and to its territory, ideal for a very long cellaring.

**Vinification:** small lot fermentation in temperature controlled stainless steel tanks at 28°C (82°F) using selected yeast. Fourteen day maceration with frequent aerations, pump-overs and punch-downs of the cap for optimum polyphenol extraction.

**Agging:** it was placed in small (lt.225) new French and American oak barrels for 12 months

**Bottling:** to protect the vineyard's character this wine was bottled unfined and unfiltered.

**Production:** 2,500 bottles.

**Bottle age:** in our temperature controlled cellar for at least 48 months.

**Color:** dark, deep, amaranth-ruby hue.

**Bouquet:** rich and complex, with blackberries jam and licorice, spicy notes of cacao, coffee, black pepper and a hint of vanilla.

**Taste:** full-bodied, powerful and developed with integrated tannins and oak flavors.

**Analytical data at the time of bottling:** alcohol 14.25%, total acidity 5.2 per thousand, color 14.65, sugar 0.9 per thousand, polyphenols 3421 mg/l, dry extract 32.4 g/l.

**Serving temperature:** 17-19°C (63-66°F)

**Gastronomy:** best served with game roasts and grilled meats.



*This wine, of great structure and concentration, is designed to reward extensive cellaring.*