

PANIZZI



Chianti Colli Senesi DOCG



- **Giovanni Panizzi is a pioneer of Vernaccia's renaissance:** he worked to elevate it by also being president of the Consorzio from 2003 to 2009.
- Today the Nicolai family is running the winery, together with the winemaker Valter Sovran, following Gianni's steps and values.
- Panizzi practice **organic and sustainable farming**. No chemical fertilizers, herbicides, or harmful pesticides. They only use green manure and residual bio masses from harvest, and other matured animal manure.
- Panizzi Winery encompasses 4 vineyards in the San Gimignano production area (Santa Margherita, Larniano, Montagnana and Lazzaretto), each featuring its own distinctive soil, a range of elevations and exposures, and 1 vineyard (Pian dei Cerri Seggiano) on the slopes of Mount Amiata. They own 60 hectares in total.

Varietal: 90% Sangiovese, 8% Merlot, 2% Cabernet Sauvignon

Appellation: Chianti Colli Senesi DOCG

Production Zone: San Gimignano, vineyard altitude 310m a.s.l

Soil: Hilly soils rich in clay and calcareous

Vinification: Whole cluster softly pressed, maceration on the skins for 12 days, fermentation and aging in stainless steel tanks at controlled temperature until April following the harvest.

Maturation: in stainless steel tanks

In the Etruscan pantheon, Voltumna and Veltha represent the divine couple. To them Panizzi dedicates the production of the Chianti Colli Senesi in its two declinations: the Riserva and the Vintage. This is the young, nimble, "feminine" version.



100% ORGANIC

- *Bright ruby red color with purple hues. Intense, with lovely notes of bright morello cherry and red plum with hints of blue flowers. Fresh and lively on the palate, with hints of crunchy red fruits, medium-body, with silky tannins and lasting, juicy finish.*
- *It pairs well with fish with sauces, cured meats, creamy and blue cheeses.*

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