

GIODO

Sangiovese "La Quinta" Rosso Toscana IGT



- The history of Giodo in Montalcino begins in 2002, when Carlo Ferrini, after years of research, finally identified his first hectare to purchase in the prestigious Brunello denomination; today, his winery, lying midway between **Sant'Angelo in Colle and Sant'Antimo**, relies on six hectares of vineyard.
- **Carlo Ferrini is one of Italy's best-known winemakers, boasting a professional career spanning more than 30 years throughout the peninsula.**
- With respect to aspect, elevation, and soil types, the location is perfect for viticulture. A majestic row of cypresses beckons visitors to this near-hidden, magical spot, enjoying a breath-taking panoramic view out over the sinuous hills of Montalcino.

Varietal: 100% Sangiovese

Appellation: Toscana IGT

Production Zone: In the hills of Montalcino, at different heights and with a sun exposure until sunset. Average altitude: 400 mt a.s.l.

Soil: Pebble-rich medium-textured soil

Vinification: Grapes hand-picked. 7-day fermentation in steel tanks and 13 days skin contact.

Maturation: 12 months in 700-litre oak casks, 2,500-litre tapered oak tanks and 2,700-litre "cocciopesto" amphorae, followed by additional time in concrete vats. About 6 months in bottle.

One of the most refined expressions of Sangiovese, made in amphora. Its label shows a man living within the circle of the world of wine, open to any kind of combination and blend.



- *Intense ruby red. with a subtle toffee and spice depth to complement the red-cherry and earth flavors. Very smooth, balanced, and long.*
- *It pairs excellently with heavy meat dishes such as steak and game paired with mushroom sauces. It also can bode well against heavy pasta dishes, stews, and powerful cheeses.*

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