

CELI SAN GIMIGNANO DOC MERLOT

PANIZZI



CLONE 181: A BORDELAIS AT SAN GIMIGNANO SINGLE VINEYARD.

Celii, Settembre in Etrusco, is Panizzi's new project dedicated to **merlot, Bordeaux clone 181**, an **ongoing experimentation** to which we are particularly attached. Continuous research is what has driven us from the beginning and this new challenge aimed at investigating the interpretation capabilities of the San Gimignano territory by Merlot fascinates us. Since the first year of production, 2020, clone 181 has revealed an extraordinary ability to adapt, interpreting the tuffaceous soil typical of the area in an original way.

ORGANOLEPTIC CHARACTERISTICS

Rammaliante e complesso, al naso rivela le caratteristiche sensazioni fruttate tipiche del vitigno, amarena e piccoli frutti neri, che ritroviamo anche come aromi nel finale di bocca. Al palato si caratterizza per il nerbo acido, sapidità e precisione e per l'ottima persistenza.

VINEYARD CHARACTERISTICS

ORIGIN

Selection of the best Merlot grapes, Bordeaux clone 181, from the Capanneto vineyard: 390 - 400 meters above sea level, north-west exposure. 0.7 ha vineyard.

SOIL STRUCTURE

Yellow clay dominant on a tuffaceous matrix with discreet presence of gravel.

GRAPE VARIETY

100% merlot (clone 181) selected in Bordeaux

TRAINING SYSTEM

Guyot

DENSITY OF VINES PER HA

5000 vines/ha

MEDIUM AGE OF THE VINES

25 years

PRODUCTION CHARACTERISTICS

GRAPE YIELD PER HA

max. 40 tons per ha

GRAPE SELECTION

hand made at the moment of harvest

WINEMAKING/AGING

Cold pre-fermentative maceration and fermentation in contact with the skins and long post-fermentative maceration in a conic-shaped wooden vat. Maturation in barriques for 12 months, followed by refinement in bottle for 24 months.

AGING POTENTIAL

10 years

SERVING TEMPERATURE

15-16°C

GASTRONOMIC SUGGESTIONS

red meats, mature and blue cheeses, game/meat stews.

