

FOLGORE SAN GIMIGNANO DOC ROSSO

PANIZZI



AN AUSTERE RARITY SINGLE VINEYARD.

Son of the **best vintages**, its rarity is due to the limited production of a single vineyard of just 1 hectare, planted in the 1990s. Here, Sangiovese, Cabernet, and Merlot vines are cultivated using a **rare training system: the Lyra**, characterized by a double leaf wall, which requires a lot of care to maintain but allows for a significant phenolic concentration in the grapes. Folgore is a unique wine in a Supertuscan style with great aging potential.

The name is a tribute to Folgore, a poet from the 1300s born in San Gimignano.



ORGANOLEPTIC CHARACTERISTICS

Brilliant red with shades ranging from ruby to violet. The aroma is rich, broad in nuances, and elegant, spanning from small wild berries to black pepper, vanilla, licorice, and roasted coffee. On the palate, it is dense, consistent, and compact, with noticeable yet smooth tannins and a long fruity finish.

VINEYARD CHARACTERISTICS

ORIGIN

Vigna Folgore, 0,87 hectares planted in 1994 in the Santa Margherita area, at an altitude of 300 meters with a south/southwest exposure.

SOIL STRUCTURE

Predominantly tufaceous soils with variable presence of yellow clays

GRAPE VARIETALS

Sangiovese 60%, Merlot 20%, Cabernet 20% originating from same vineyard plotm hand-picked in the beginning of October.

TRAINING SYSTEM

Open Lyre

DENSITY OF VINES PER HA

5700 vines/ha

MEDIUM AGE OF THE VINES

30 years

PRODUCTION CHARACTERISTICS

GRAPE YIELD PER HECTAR

max. 50 tons per ha

GRAPE SELECTION

hand made at the moment of harvest

WINEMAKING/AGING

Maceration and alcoholic fermentation in contact with the skins for 20 days. This is followed by malolactic fermentation in stainless steel and aging in new barriques for 18 months. Minimum 12 months of bottle refinement.

AGING POTENTIAL

20 years

SERVING TEMPERATURE

16-17°C

GASTRONOMIC SUGGESTIONS

game, stewed meats, wild boar in dolceforte, chocolate