

GOVERNO ALL'USO TOSCANO



SEPTEMBER

HARVEST



OCTOBER

FERMENTATION
IN CONCRETE
TANKS



NOVEMBER

SLIGHT RAISING
OF A PART OF THE
GRAPES



DECEMBER

SECOND SLOW
FERMENTATION
"GOVERNO ALL'USO
TOSCANO"
IN OAK BARREL



APRIL

THE TECHNIQUE

'GOVERNARE' MEANS ADDING SLIGHTLY RAISED GRAPES (ONCE TREBBIANO, NOW SANGIOVESE) TO THE FIRST NEW WINE OF THE JUST COMPLETED HARVEST.

THIS ADDITION TRIGGERS OFF A SECOND SLOW FERMENTATION IN 90 HL BARRELS, WHICH CONTINUES UNTIL THE FOLLOWING SPRING.

IT IS A PROCESS WHICH INCREASES GLYCERINE LEVELS AND THUS SOFTENS AND ROUNDS OUT THE WINE WITHOUT AFFECTING ITS AUSTERITY AND ELEGANCE.

& THE WINE STYLE

THE WINE'S LABEL IS A MANIFESTO.

SAN LEONINO'S MANIFESTO EXPRESSES OUR ABSOLUTE FAITH IN SANGIOVESE,

IN OUR ROOTS AND HISTORY AND IN THE ANCIENT TRADITIONS OF

THIS MAGNIFICENT AND UNIQUE WINEGROWING AREA.

N.B. : TO BE SERVED AT A TEMPERATURE BETWEEN 16 AND 18°C, IN ORDER TO EXALT THE UNIQUE ORGANOLEPTIC CHARACTERISTICS



SAN LEONINO