

TENUTA DI GHIZZANO

Venerosi Pesciolini

NAMBROT

WINERY & VINEYARD

The Venerosi Pesciolini family settled in the Colline Pisane area in the 14th century. For 26 generations, the family has been growing vines, olive trees, and cereals with a deep respect for tradition and terroir. Since 1996 Countess Ginevra Venerosi Pesciolini has run the estate. Colline Pisane comprises a range of gently rolling hills southeast of Pisa, none higher than 200 meters. Once covered by the sea, the sandy-limy-clay soil of Pliocene origin is very rich in fossil shells. Ghizzano's 20-hectare (48-acre) estate is certified organic by Suolo e Salute; and all wines are certified USDA organic beginning with the 2010 vintage. Since 2006, biodynamic principles are also employed. Wood is used as the instrument for the evolution of wine in time, to allow it to mature, without overpowering the fruit; resulting in wines with superior ageability and the right balance.

THE HARVEST & VINIFICATION

Grapes are hand picked and placed into small-aerated crates with a capacity of approximately 20 kg. Following meticulous selection on the sorting table, grapes are destalked. They are not put through a pump, but transferred into small steel carts with a capacity of 0.2 tons. They are "tread" by foot in steel and concrete tanks, as well as wooden vats with a capacity of 3000 l. Only indigenous yeasts are used for both the alcoholic and malo-lactic fermentations. Fermentation is temperature controlled at 28°C (82.4°F) and lasts between 7 and 12 days, the cap is plunged by hand and occasionally delestage is employed. Pumping over is avoided to minimize influencing the must with pumps. Nambrot is aged approximately 18 months in 225-liter new, second-use and third-use French oak casks.

TASTING NOTES & SERVING SUGGESTIONS

First produced in 1996, Nambrot is named after the founder of the Venerosi family, who lived in 830AD. It was created to embody the best expression of the warmth, character and personality of the estate's terroir. A deep ruby/garnet color, Nambrot has rich and concentrated notes of blackberries, cassis and red fruits with firm tannins and hints of vanilla and spice. Powerful, yet elegant the wine is an ideal partner for a variety of roasted and grilled wild game or beef dishes. Also brilliant served alongside strong cheeses. Recommended serving temperature is 18°C / 65°F. Rich and elegant, exudes warmth and spices underpinned by firm tannins and power.

Appellation Costa Toscana IGT

Blend 60% Merlot 20% Cabernet Franc 20% Petit Verdot

Alcohol 13% **Acidity** 5.6 g/l



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MAISONS & DOMAINES
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