



SAN LEONINO

CASTELLINA IN CHIANTI

GOVERNO ALL'USO TOSCANO IGT 2017



HISTORY

Governo all'Uso Toscano is a method which has been used to make Tuscan wine in the Chianti area in particular, since the 19th and the beginning of the 20th century. Deciding to bring back the Governo method at San Leonino, in order to recover an ancient technique and adding an innovative touch to the original method for a fresh, fruity, soft but at the same time austere and elegant sangiovese. The Governo winemaking technique is a peasant technique, a demonstration of popular wisdom, with roots in problems in selling or rather bartering part of the wine beginning in the spring after the harvest, when the wines of the area are not normally ready yet.

REGION

All'Uso Toscano, Tuscany, Italy

VARIETAL

100% Sangiovese

WINEMAKING

"Governare" means adding slightly raisined grapes (once Trebbiano, now Sangiovese) to the first new wine of the just completed harvest. The 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.

TASTING NOTES

Intense notes of ripe cassis, cherry, licorice, cedar and spiced oak dominate on both the nose and palate.

TECHNICAL INFORMATION

pH: 3.47

Total Acidity: 5.09

Residual Sugar: 4.0

Alcohol: 14%

Production: 6,000 cases

Ageing Potential: 3 years