

# GOVERNO **TOSCANO**

Governo **Toscano** originates from a wine-making technique used in Tuscany a long time ago that we decided to re-create, adjusting it to the international consumers' current taste. Governo is a very traditional Tuscan wine making method, similar to the **Ripasso** method used in Veneto.



## **Area of origin:**

Tuscany - vineyards situated on the hills of South Tuscany in Maremma with vines that have a small yield per hectare.

## **Pedoclimatic Environment:**

Hilly areas with altitude not exceeding 700 metres.

## **Grape Varieties:**

Sangiovese Toscano and Canaiolo Nero

## **Colour:**

Bright ruby red verging on garnet red when aged.

## **Characteristics:**

Rosso Toscano IGT GOVERNO has a generous bouquet with a fruity, floral flavour with hints of morello cherry and violet and a dry, well balanced flavour.

## **Gastronomic Combinations:**

This wine is a suitable accompaniment to risotto, pasta, game, grilled meat and mature cheeses.

## **SERVING TEMPERATURE:**

To be served at a temperature of 18°-20° C.

## **Wine-Making Process:**

selected crushed Sangiovese and Canaiolo grapes, which have been left to dry on the vines, are added towards the end of the fermentation process into an already well-balanced Rosso Toscano wine. This oenological practice called Governo gives the wine a particular structure and refinement. In fact, the addition of these overripe grapes leads to a further release of sweet, noble polyphenols into the must-wine, an increase in the alcoholic strength, 13,5%vol., and a remarkable increase in extracts, glycerine and smoothness.

This second fermentation is carried out at controlled temperature in order to prolong the time during which the grapes' colouring substance and flavour are released, to obtain a more fruity wine with long-lasting organoleptic and taste characteristics. After the second fermentation, Governo Rosso Toscano is decanted and malolactic bacteria are added for the fermentation which will give the wine an even better-balanced taste. Then, the wine is left to improve on noble dregs, so that the degradation produced by the yeasts will give the final product a smoother character.