

GIAN ANNIBALE

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 2 ha

Soil composition: various and composite morphologies with a strong presence of stones and fossils

Training method: spurred cordon

Elevation: 328 ft a.s.l.

Vines/ha: 6,250 vines/ha

Exposure: North/South

Vines age: 10-15 years

Harvest time: September

First vintage: 2018



WINEMAKING & AGING

Varietal composition: 60% Petit Verdot, 40% Cab Sauvignon
Fermentation

Container: conical tanks

Maceration

Technique: daily pumping over and delestages

Malolactic fermentation: yes

Aging

Container: tonneaux and barriques

Wood: French oak

Length: 20-24 months

In bottle: different for every vintage



TECHNICAL DATA

Alcohol: 15%

Residual sugar: 0.6 g/l

Acidity: 6 g/l

Dry extract: 37 g/l



FOOD PAIRINGS

Pairs well with grilled meats, roasts, and stews featuring mushrooms or roasted game.



TASTING NOTE

On the nose, spices and forest berries create a satisfying aroma.

On the palate, one immediately detects elegance and velvety richness reminiscent of black pepper and blueberry.

The finish is full-bodied and long-lasting.

PRODUCER PROFILE

Estate owned by: Vittorio Piozzo di Rosignano Rossi di Medelana

Winemaker: Carlo Ferrini

Total land under vine: 65 ha

Winery production: 250,000 bottles

Region: Tuscany (Italy)

