

## LEONARDO DA VINCI

## GOVERNO ALL'USO TOSCANO

**Leonardo da Vinci SpA** is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.



## TECHNICAL INFORMATION

## APPELLATION

Governo all'Uso Toscano Igt

## PRODUCTION AREA

Vineyards of Vinci and neighboring municipalities



## SANGIOVESE, MERLOT

A part of the grapes was left to dry on the vine

## TASTING NOTES



Intense purple red color



Notes of cherry emerge on the nose with hints of small dried red fruits



In the mouth it is well balanced and full-bodied with a pleasantly elegant finish



Appetizers with meat sauce and second courses such as roast meat



16-18°C

## VINIFICATION

Fermentation in steel containers at a controlled temperature of 27°C for at least 7 days. The Sangiovese and Merlot grapes were vinified separately and the blend was performed in November

## AGING

In January/early February the dried grapes were added to the blend which continued its maturation in steel tanks for another 3 months

## HARVEST PERIOD

From 20<sup>th</sup> September to 10<sup>th</sup> October.  
From 10<sup>th</sup> to 30<sup>th</sup> October grapes bry on the plants

## AVERAGE ALTITUDE OF VINEYARDS

From 40 to 130 m asl

## EXPOSURE

Various, with prevalence in the South

## SOIL TYPOLOGY

Alluvial deposits of the Pliocene Epoch, rich in shells

## VINE TRAINING

Mainly Guyot, but also spurred cordon and, for the older vineyards, Tuscan 'archetto'