

**IGT TOSCANAROSSO
PRODOTTO IN ITALIA**

Origin: vineyards of Campo in the municipality of Galliciano, of Molazzana, Antisciana, Camporgiano in the municipality of Castelnuovo di Garfagnana.

Average height above sea level: 500 m

Age of the vines: 40-70 years

Bottles produced: 2500

Variety: red blend with Syrah, Gamay, San Giovese, Abrusco, Cliegolo, and some unknown local varieties.

Alcohol: 12.00% vol.

Vinification: fermentation in tubs with 15-day maceration, two thirds of the mass aged in steel, one third aged in fourth passage barriques. From spontaneous fermentation, it has not undergone any form of filtration or stabilization. Minimum presence of sulphites. Refinement in steel half of the mass. The other instead aged in

fifth passage barrique.

In our project, for a couple of years now, we have combined the cultivation of Riesling with the recovery of old vineyards in the Garfagnana area.

Gamo is the first of the wines produced here. In an area where there are no links to precise varieties or historical denominations, grapes have always been grown in ancient vineyards handed down from generation to generation. And it is precisely this generational passage, where everyone has added something of himself, which has shaped them, giving them a unique shape different from all their neighbours. Each vineyard becomes a surprise and a bet in understanding which wines to produce to best express its grapes.

Originally bottled by: Maestà della Formica Agricola SS Careggine (LU) Italy

750ml e 12,0% Vol.

