

# GIRONE



GIRONE IS OUR FIRST WINE.

DRINKING IT IS EXPERIENCING NATURE'S GENEROSITY AND HUMAN DEDICATION AT OPPIANO. IT EMBODIES LUXURY, DEPTH, AND COMPLEXITY, CAPTIVATING THE SENSES WITH ITS RICH FLAVORS, VELVETY TEXTURE, AND AN UNFORGETTABLE, LINGERING FINISH. YET, BEHIND THIS INDULGENT EXPRESSION LIES AN IMMENSE AMOUNT OF EFFORT AND CRAFTSMANSHIP, UNWAVERING DEDICATION AND AN INTIMATE CONNECTION TO EACH PLOT OF LAND.

OUR VINEYARDS ARE CULTIVATED USING A GRASS INTER-ROW SYSTEM, PROMOTING BIODIVERSITY AND SUPPORTING THE HEALTH OF THE SOIL. HONEY BEES THRIVE HERE, ATTRACTED BY THE MELLIFEROUS PLANTS IN THE VINEYARD ROWS, CONTRIBUTING TO THE POLLINATION OF BOTH THE VINEYARDS AND THE SURROUNDING FLORA.

OPPIANO ADOPTS A LOW YIELD /HIGH INTENSITY APPROACH, WHICH TRANSLATES INTO 5,000 BUSH TRAINED (VITE AD ALBERELLO) VINES PER HECTARE AND ONLY 1KG (APPROXIMATELY 4 GRAPES) PER VINE. THIS IS ACHIEVED THROUGH CAREFUL PRUNING WITH THE AIM OF ENSURING THAT EACH REMAINING GRAPE IS RICH IN SUGARS, TANNINS, AND FLAVOUR.

ONLY THE RIPEST, MOST PRISTINE SANGIOVESE, CANAILOLO, CILIEGIOLO AND MALVASIA GRAPES ARE HAND-HARVESTED, OFTEN IN MULTIPLE PASSES THROUGH PORTIONS OF OUR MINOSSE, CERBERO, PLUTO AND FURIE VINEYARDS (TOTALLING 5.5 HECTARES OUT OF 12.5). THE SLOPES WHERE GIRONE'S GRAPE ARE SELECTED EXTEND FROM 360 TO 460 METERS ABOVE SEA LEVEL. HIGH CLAY CONTENT IN THE SOIL OF THESE SELECTED VINEYARDS PLAYS A DISTINCTIVE ROLE IN SHAPING THE FLAVOURS, STRUCTURE, AND AGING POTENTIAL OF THIS WINE.

WITHIN TWO HOURS FROM HARVEST, GRAPES ARE PROCESSED OVER A SELECTION TABLE, THEN COOLED DOWN IN STEEL VATS IN ORDER TO PRESERVE ALSO THE MORE VOLATILE AND FRUITY AROMAS. FERMENTATION IS CARRIED OUT UNDER CONTROLLED TEMPERATURE. MACERATION AND EXTRACTION ARE METICULOUSLY MONITORED WITH THE AIM OF STRIKING THE RIGHT BALANCE IN TERMS OF COLOUR, TANNINS, AND COMPLEXITY, BASED ON THE VINTAGE CHARACTERISTICS.

WE AGE GIRONE IN FINE EUROPEAN OAK 500 LITRES BARRELS FOR 6 MONTHS. IT RESTS IN BOTTLE FOR 12 MONTHS, BEFORE BEING LABELLED AND PRESENTED TO THE PUBLIC.

## VINTAGE 2022

2022 VINTAGE BEGAN WITH AN UNUSUALLY DRY WINTER, MARKED BY LONG PERIODS OF HIGH PRESSURE AND SIGNIFICANT TEMPERATURE VARIATIONS. BUDBREAK OCCURRED ABOUT TEN DAYS LATER THAN IN PREVIOUS YEARS, BUT THE VINES GREW VIGOROUSLY, AIDED BY ABOVE-AVERAGE TEMPERATURES FROM MAY ONWARD. SPRING WAS PARTICULARLY DRY, YET THE POTENTIAL FERTILITY OF THE VINES WAS EXCELLENT, LEADING TO A GOOD FRUIT SET. THE DRY SUMMER RESULTED IN MODERATE BERRY GROWTH. HOWEVER, RAINS STARTING IN MID-AUGUST HELPED THE VINES RESUME PHYSIOLOGICAL PROCESSES

THAT HAD SLOWED DUE TO DROUGHT, ALLOWING THE GRAPES TO MATURE SLIGHTLY EARLIER THAN IN THE PREVIOUS YEAR. THE SANGIOVESE VARIETY PARTICULARLY BENEFITED FROM THE WARM DAYS AND TIMELY RAINFALL, ACHIEVING PERFECT RIPENESS. THE GRAPES WERE EXCEPTIONALLY HEALTHY, WITH HIGHER SUGAR LEVELS THAN IN RECENT YEARS AND ACIDITY LEVELS IN LINE WITH PAST VINTAGES. THE SMALL BERRY SIZE AND CONCENTRATED FLAVOURS DEVELOPED DURING THE SUMMER MONTHS MADE THIS VINTAGE IDEAL FOR PRODUCING STRUCTURED RED WINES WITH EXCELLENT AGING POTENTIAL.

### TECHICAL DATA:

GRAPE VARIETIES: **SANGIOVESE, CILIEGIOLO,**

**CANAIOLO AND MALVASIA NERA**

TYPE: **STILL RED WINE**

ALCOHOL CONTENT: **14,5%**

HARVEST DATE: **SEPTEMBER 21-22, 2022**

DENOMINATION: **IGT TOSCANA ROSSO**

PRODUCTION & FORMATS: **2.496 1,5L BOTTLES**

**12.842 0,75L BOTTLES**

VINE TRAINING:

### TASTING NOTES:

THE WINE DISPLAYS AN INTENSE RUBY RED COLOUR, WITH SLIGHT GARNET REFLECTIONS. ON THE NOSE, IT OFFERS PLEASANT AROMAS OF VIOLETS AND WILD BERRIES, COMPLEMENTED BY SUBTLE SPICY NOTES FROM OAK AGING. ON THE PALATE, IT IS A FULL-BODIED WINE, CHARACTERIZED BY VELVETY, ENVELOPING TANNINS AND A REFINED, ELEGANT FINISH. RECOMMENDED SERVING TEMPERATURE: 16-18°C