

Ficomontanino



Granomelo IGT Toscana Rosso



At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Sangiovese (100%)
- **Average Annual Production:** 800 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-facing, sloped Melogranino parcel
- **Soil Types and Compositions:** Sands and clay
- **Vine Age, Training, and Density:** Trained in Guyot and Cordon de Royat, vines average 20 years old.
- **Average Yields:** Controlled through pruning and debudding, yields average 40-50 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** Following partial destemming, wine ferments spontaneously in amphorae. Cuavison lasts up to 60 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** 24 months in glass demijohns
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 43 mg/l total sulfur

In The Glass:

“Granomelo”—a play on the name of the cru Melogranino from which it is sourced—is 100% Sangiovese from south-facing slopes of sandy clay and silt, planted 20 years ago by Maria Sole’s father. This displays a frank and mesmerizing purity of fruit, but with a greater sense of earthiness and a more tenacious cling on the palate; it’s a union of sand-derived elegance and a certain wildness of spirit that is especially astonishing given that it’s Maria Sole’s first vintage of making wine in this fashion.