PODERE
L'ASSUNTA

Costa del Pievano I.G.T. Tuscan Sangiovese 2017

The name Costa del Pievano comes from the historic vineyard from which we produce thissingle-vineyard wine. We are located just a few kilometers from the Castle of Monteriggioni, in an area long renowned for its viticulture. Our philosophy is to farm organically with the utmost respect for the characteristics of our agro-ecosystem. To achieve this, we cultivate our land in accordance with the principles of regenerative agriculture.

- **Variety:** Sangiovese 100%
- **Area of production:** Monteriggioni – Siena.
- **First year of production:** 2016
- **Vineyards:** hillside vineyards at 390 meters above sea level, with calcareous, stony soils
- **Exposure:** southwest
- **Training system:** alberello (bush-vine).
- **Harvest**: grapes are hand-picked in early October
- **Fermentation and aging:** spontaneous fermentation takes place in stainless steel tanks and lasts approximately 15–18 days. After racking, we procede with malolactic fermentation, followed by an aging period of two years in 10 hl French oak casks
- **Year:** 2017
- **Climatic conditions of vintage:** This vintage was characterized by limited rainfall and by spring and summer temperatures consistently above the seasonal norm. Fortunately, intermittent summer storms helped to partially offset the water deficit. The harvest period was defined by more stable conditions with distinctly summery temperatures.
- **Alcohol:** 15%
- **Colour:** deep, bright ruby red
- **Aroma:** a complex aromatic bouquet, with floral notes of violet and sulla (French honeysuckle), red fruits such as redcurrant, blueberry, and cherry, followed by tertiary hints of licorice, tobacco, and chocolate.
- **Palate:** fine and elegant with a harmonious tannic structure; very long finish with refined balsamic notes
- **Production:** 3,000 bottles.