

Il Ginestraio

I.G.T. TOSCANA BIANCO
2023



One of the icons of Usiglian del Vescovo, a Tuscan white with a surprising character. Il Ginestraio is a fragrant wine with a marked minerality, a gift from the sands and shells of our lands. A sip of joy and nature!



Assembly (approximate percentages)

Chardonnay 50%, Viognier 50%



Soil type:

Sandy, of marine origins, with a marked presence of seashells.



Average altitude of vineyards:

250 metres a.s.l.



Cultivation:

The vines are trained according to the Guyot method with a density of 5000 vines per hectare, and the vineyards are entirely grassed. The yield in 2023 was approximately 4000 kg per hectare.



Meteorological conditions:

After a decidedly dry winter, spring 2023 was instead decidedly rainy and hot, with complicated conditions regarding fungal diseases of the vine, with the months of May and June with high rainfall. Since July, temperatures and rainfall have returned in line with recent years. The month of September was decidedly dry, facilitating the harvest operations. Ventilation was average. Specifically, the Chardonnay and Viognier grapes in 2023 ripened slightly earlier than the standard.



Harvest:

The grapes were hand-picked into 10 kg baskets. The blend is made directly by grape. In 2023 it was harvested between August 25th and 28th



Vinification:

After a scrupulous selection of the grapes on a sorting belt, the grapes were destemmed and softly pressed, and then pressed in a pneumatic press. The must, clarified exclusively with physical methods (temperature), was sent to fermentation in stainless steel vats at a controlled temperature of approximately 16°C. A part of the mass otherwise completed the alcoholic fermentation in small oak barrels, where it was then subjected to daily bâtonnage.



Refinement:

The wine evolved for about six months partly in steel and partly in small first and second passage oak barrels. After being reassembled the wine was bottled in February. After about a month of well-deserved rest in the bottle, Il Ginestraio has reached the glasses of our customers.



Tasting notes:

Upon visual analysis, the colour of the wine appears decidedly inviting to taste, intense yellow with bright gold and green nuances. On the nose it is very fruity with notes of peach, apricot and citrus fruits, among the floral scents lime tree and broom stand out. The savoury and mineral character is very evident, with a soft and enveloping structure and a medium body. The finish is fresh, clean and with a remarkable tasting persistence.

Production manager: Francesco Lomi
Consultant Oenologist: Federico Ricci
First vintage produced: 2009



Usiglian del Vescovo wines are certified organic
from the 2020 vintage onwards.
www.usigliandelvescovo.it

ALCOHOL
BY VOLUME:
13%

TOTAL
ACIDITY:
5,15 g/l

TOTAL
SUGARS:
0,5 g/l