



Podere Ciona Semifonte I.G.T. Toscana

From Lorenzo Gatteschi, maker of our favorite Chianti Classico Riserva and co-founder of Small Vineyards, comes Semifonte, an absolutely delicious Tuscan rosso that speaks to the alluring tart red and black fruits of the Florentine hillsides. Just lush enough to be viscous, just clean and intense enough to be “Italian”, this is one of the better values in our portfolio. Notice the blend, which is made on a classically-styled bed of high altitude Merlot, rounded with Sangiovese, with the splash of intrigue that is Alicante Bouschet. Enjoy it now, as they only make about 400 cases.



LOCATION

Toscana, Italia.
(Town of Montegrossi)
4 hectares. 560 meters.



SOIL

Weathered sandstone.



ESTATE

Podere Ciona.
(poh-DAY-ray chee-OH-nah)



VINE

Horizontal double-Spurred Cordon.
5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Franco & Lorenzo Gatteschi.
(FRAHN-ko gah-TAES-key)
(lo-RAINT-zo gah-TAES-key)



VINIFICATION

Fermentation in temperature
controlled stainless steel tanks.
Extended maceration on the
skins for 15–20 days.



VARIETALS

75% Merlot,
25% Alicante Bouschet.



BARREL

1st passage French Allier barrique.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

6 months in the barrel.
6-8 month in the bottle.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

460 cases.



ALCOHOL

13.6% by volume.



FOOD PAIRING

Grilled steak, pappardelle with rabbit
and mature cheeses.

