

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200  
PORT CHESTER - NY 10573  
TEL. 1-914-303-3316 - FAX 1-775-317-5385  
[www.bacchanalwines.com](http://www.bacchanalwines.com) - [fp@bacchanalwines.com](mailto:fp@bacchanalwines.com)

## Sangiovese - Governo all'uso toscano 'Ricciotto' IGT Lanciola

Just a few kilometers outside Florence, on the rolling hills of Impruneta near Pozzolatico, lies Azienda Agrícola Lanciola. It is immersed in the distinctive Tuscan countryside, amidst olive-groves, cypress trees and vineyards. The estate totals around 80 hectares, with 40 hectares covered by vineyards and the remainder devoted to olive groves.

PRODUCTION AREA: Impruneta (Fi)  
ALTITUDE: 250m A.S.L  
EXPOSURE: South - West  
VINE VARIETY: 100% Sangiovese  
COMPOSITION OF SOIL: Shale  
HARVEST PERIOD: 1st ten days of October  
AGING: in oak barrels  
BOTTLE AGING: 6 months minimum

TASTING NOTES. Suave and seductive, it's a full rounded 100% Sangiovese, aged for eight months in barrels. A portion of grapes were left to dry for 20 days, which adds terrific concentration to the wine. It's an ancient 14th century method known as Governo in Tuscany . Serve with a local favourite - rabbitcasserole , other game or slow-cooked beef. Full and fruity, with hints of earthy minerals combined with touches of chocolate spices and leather.

**Governo all'uso Toscano** is a winemaking technique reportedly invented in Tuscany in the 14th century to help complete fermentation and stabilize the wine . The technique involves saving a batch of harvested grapes and allowing them to partially dry . If fermentation of the main batch starts to slow or appears to be nearing stuck fermentation , the half dried grapes are added to the must which then gives the yeast cells a new source of sugar to enliven the batch . From there , the must can be fermented dry or stopped with the wine having a higher level of residual sugar . The process was widely used in the Chianti zones until the advent of temperature controlled fermentation tanks.

