



TENUTA
COLLE ALBERTI
DAL 1819

GOVERNO

IGT

DESCRIPTION

Of vivid ruby red colour in appearance, it tends toward a ruby garnet tone with aging. Expressive and well-pronounced nose with fruity tones of cherry and plums and a slightly resinous aromatic vein of citrus peel and spicy and earthy notes. On the palate it is moderately structured, brisk but tempered by an acidity that finds balance in the softness brought by the alcohol.

GRAPES

Sangiovese 80%
Black Canaiolo 10%
Colorino 10%

SOIL TYPE

Clayey-limestone with shells

WINE PRODUCTION PROCESS

Following the pressing, the grapes are macerated in cement vats with daily pumping-over of the must. After racking the "Governò" is added, consisting of Colorino grapes dried in our fruit cellar, to start a second fermentation. The wine thus obtained once separated from the skins, is aged in vats for 6 months and in bottle for another 6 months.

SERVING TEMPERATURES

Between 16°C and 18°C

PAIRING

The Governò is the perfect match to cured meats and cheeses, savoury Tuscan dishes, red and white meats.

