

THE SOURCE

GIACOMO BARALDO

TUSCANY



2021 TOSCANA BIANCO, 'RISVEGLIO'

PRODUCER OVERVIEW

The artistic, free-thinking, and technically astute enologist and vignaiolo, Giacomo Baraldo, acts on intuition guided by his near decade of experiences in Bordeaux and Burgundy, Patagonia and New Zealand. Though his wines are exploratory and diverse, his single-site Sangioveses are his inspiration to unlock the potential of Monte Cetona, a geologically complex solitary limestone mountain halfway between Rome and Florence.

VINEYARD DETAILS

“Risveglio” (Awakening) comes from many plots planted in 1950's-2015 facing south/southeast between 300-600m on limestone bedrock with a limestone and fossil-rich clay and sand topsoil.

CELLAR NOTES

Whole cluster maceration for 3 days, 6-7-week fermentation, 6 months aging old 228l French oak. Full ML. First sulfites prior to fermentation. Light filtration, no fining.

