

THE SOURCE

GIACOMO BARALDO

TUSCANY



2021 VINO BIANCO, 'L'AFFACCIATOIO'

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

“L’Affacciatoio” (to look out over something) comes from 0.9ha of massale selection Chardonnay from France’s Côte de Beaune planted in 2019 on a medium slope facing west at 585-600m on limestone bedrock with a rocky, red clay and silt topsoil.

CELLAR NOTES

Whole cluster pressed, 36 hrs of must settling before natural fermentation and aging in old 400L French oak for 12 months (ML in barrel), and 8 months in steel. First sulfites prior to fermentation. Light filtration.

