

THE SOURCE

GIACOMO BARALDO

TUSCANY



2023 VINO BIANCO, 'L'AFFACCIATOIO'

PRODUCER OVERVIEW

The artistic, free-thinking, well-trained and technically astute enologist and vignaiolo, Giacomo Baraldo, is influenced by his past and has the support of his family, yet is beholden to nothing and no one. He acts on intuition guided by his near decade of widely varied experiences in Bordeaux and Burgundy, Patagonia and New Zealand (where he has another small ongoing wine project). His wines are thoughtful, exploratory, generous but measured and diverse, including Chardonnay planted on a rocky limestone slope below cliffs using massale selections from the Côte d'Or gathered from friends in Burgundy. His Grechetto orange wine was reborn in the field from vines below the main square of San Casciano dei Bagni, and his Sangiovese single-site wines must be highlighted, as they are his true muse, the inspiration that guides his work to unlock the potential of Monte Cetona, a solitary limestone mountain with complex geology halfway between Rome and Florence in the Provincia di Siena. All wines are naturally fermented, with the whites in steel, oak, and the orange Grechetto wine in amphora. The Sangiovese crus are partially fermented in the vineyard with partial stem inclusion, and 12-18 months of aging in small-format old French oak barrels.

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.

