

THE SOURCE

GIACOMO BARALDO

TUSCANY



2023 TOSCANA BIANCO, 'RISVEGLIO'

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

“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.

