

PANIZZI

Property Name: Az. Agr. Panizzi Giovanni	Region: Tuscany	Total size: 191 acres
Established: 1979	Province: Siena	Tot.vineyards: 112 acres
Township: San Gimignano (Siena)	Wine areas: San Gimignano and Chianti Colli Senesi	Years planted: some in 1975; most in the 980s; however the replanting is ongoing.
Owners: Giovanni Panizzi	Enologist: himself	Soil: Yellow sand and sandy clay
Tot. Production: 21,000 cases	Agronomist: Massimo Tarter	Yield x vine: about 2.2 lbs; max 3.3 lbs
Territory: On the west, north and east side of San Gimignano.-	Master Cellar: Massimo Tarter	Density: from 1250 vines to 2,025 x acre
Elevation: 820-1150 ft.	Cellar Capacity: 3,800 hectoliters (100,000 gal)	Training: spur cordon & and arched cane
First Traded: 1989	Wood: 450 hl (11,900 gal)	Harvesting: only by hand.
	Barriques: about 200	Olive Oil: 5, 000 liters -

The locality of the Panizzi winery is called "Podere Santa Margherita" (podere = estate).

An unusual (at least not so usual in Italy) training system, applied by Giovanni Panizzi is represented by about 5 acres. It is the "lyre" system. The vines are trellised like the musical instrument. The advantages: more exposure to the sun (15° of inclination in comparison to the vertical); less foliage cover for the bunches on the external side; early harvest because of early maturation and therefore avoiding as much as possible the late summer bad weather. This vineyard was planted in 1992. This is the Sangiovese, Cabernet Sauvignon and Merlot vineyard of San Gimignano Rosso.

Panizzi produces also an excellent Extra Virgin Olive Oil from Moraiolo, Correggiolo and Frantoio. - Acidity: below 0.20%

His favorite quote: "I am the only one who walks through the door of the cellar". Meaning that he is completely and fully in charge of every single operation in the cellar. At least this was the bold statement of Giovanni before hiring Massimo Tarter.

"Vertunno" is the name of the Panizzi aged Chianti dei Colli Senesi (hills located in the Siena province). Vertunno was the Etruscan god of the seasonal agricultural changes and he is in love with Pomona, the nymph of the fruit trees and of the fruits.

<u>WINES:</u>	<u>CLASSIF.- FERMENT.& AGING</u>	<u>GRAPES</u>	<u>AVG. PRODUCT.</u>
Vernaccia di San Gimignano White wine of 13-13.5% alc/vol.	DOCG - by law from July 1993 - Perfectly healthy grapes softly pressed. Fermentation at temperature control (18-20°C = 66°F). Left to rest in stainless steel tanks for 5 months.	100% Vernaccia di San Gimignano. Harvest: last 10 days of September. Grown in 25 hectares (61 acres)	12, 500 cases
Vernaccia di San Gimignano - Riserva White wine of 13.5-14% alc/vol A "Riserva" in order to be a "Riserva" must belong to a lot chosen to become a "Riserva" at the time of the harvest. - It must be sold after Jan. 1 st of the second year after the harvest.	DOCG Alcoholic, malolactic fermentation and maturation in contact with the lees in 60 gallon French barriques (Allier, Tronçais & Vosges) for 11 months. The wood is medium toasted and they are 33% new, 33% one year old and 33% 2 years old. It is left to rest for 1 year in bottle before release.	100% Vernaccia di San Gimignano. Harvest: middle of October Grown in 5 hectares (12.5 acres)	2,000 cases
San Gimignano Rosso "Folgoré" - In honor of the San Gimignano poet who lived in the XIV century. Red wine of 14% alc/vol.	DOC - by law from 1997 Maceration and fermentation on the skins for 15 days. Aged for 14 months in new 60 gallon French oak barriques. It is released 6 months after bottling.	70% Sangiovese, 15% Cabernet Sauvignon & 15% Merlot. Harvest: 2 days second half of October. Grown in 2 hectares (5.0 acres). This is an "uvaggio" = field blend.	650 cases
Chianti - dei Colli Senesi "Vertunno" Vertunno is the Etruscan name of the god of the agricultural changes. Alc by vol 13-13.5%.	Colli Senesi - DOCG Maceration and fermentation on the skins for 12 days. Aged for 12 months in small oak casks and bottled in the month of April of the second year	100% Sangiovese Harvest: second half of October. Grown in 5 hectares (12.4 acres).	2,100 cases
"Ceraso" Rosè wine - Alc by vol 13-13.5%	Rosso di Toscana - IGT Maceration on the skins for 12 hours. Alcoholic fermentation at temperature control (20-22°C = 70°F). Left to rest in stainless steel tanks for 5 months. Bottled in March of the following year.	93% Sangiovese & 7% Canaiolo Harvest: second half of October Grown in 2 hectares (5.0 acres)	850 cases
"Bianco di Gianni" White wine - Alc by vol 13-13.5%	Bianco di Toscana - IGT The Vernaccia is fermented at controlled temperature in stainless steel, while the Chardonnay is fermented and matured for 11 months in barriques.	70% Vernaccia di San Gimignano & 30% Chardonnay Harvest: Vernaccia at the end of September and Chardonnay middle of September.	650 cases

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