

Jancis Robinson

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16/20 ILGHIZZANO 2017 I.g.t Costa Toscana

Sangiovese with a little Merlot, The introductory wine to this estate.

Lovely tangy Sangiovese made with great care – quite a contrast to many winemade further south and into the Tuscan hills. It may lack the complexity of Veneroso and Nambrot, but **for many wine lovers Ilghizzano offers just what are looking for from Toscana red**



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This Pisa estate's first Demeter-certified wine. Here's the spiel:

"Made from traditional Tuscan white grapes: Trebbiano, Vermentino and Malvasia Bianca. Vermentino grape is vinified traditionally pressing it and fermenting the juice at a low temperature with its indigenous yeasts along one month. Trebbiano and Malvasia grapes are left for few hours (from 7 to 12 hours), after refrigerating them, in the pressing machine with their skins and then left in a stainless steel tank to ferment with its yeast. Then fermentation, of each different variety, has come to an end we rack the wine and blend it together"

Good bite and savour to this wine which has real character of vineyard rather than cellar. (I've just been tasted some rather confectioned wines) There is substance and some laurel leaf character. Good grip on the palate. **Not complicated but one of the better and more Tuscan white I've tasted.** Medium, confident finish. **A wine to be proud of** when the raw material is not exactly world-famous.