

Gibson
family
group



GIACOMELLI

Boboli

VINTAGE: 2018

GRAPE(S): 95% Vermentino, 5% Malvasia di Candia

COUNTRY: Italy

APPELLATION: Liguria, Colli di Luni DOC

VINEYARD: Boboli

SUGAR: 0.98 g/L

ACIDITY: 5.41 g/L

ALCOHOL: 14%

STYLE: Aromatic, complex and elegant

FOOD PAIRINGS: Salads, white fish, seafood, strong cheeses, aromatic cuisines.

THE DOMAINE: Created in 1993 from family vineyards of 1913, Roberto Petacchi carry's forward his grandfather's passion through Giacomelli. Roberto is influenced by the souls of the territory, bringing pleasant and immediate wines from the plains of IGT "Riviera di Levante" and more complex and structured wines from the hills of Colli di Luni. He has also enhanced the agricultural heritage of the land, recovering the "Boboli" vineyard, one of the historic cru's of Castelnuovo Magra, located just a few steps below the medieval castle giving the town its name. Roberto believes that the vineyard is the basis of everything connecting him to the land. His techniques respect the environment, using minimal intervention and encouraging Nature to offer all she can.

VITICULTURE AND VINIFICATION: Vegan and sustainable. The hills of Castelnuovo Magra, in the province of La Spezia. The Boboli vineyard has a total surface area of 1.5 ha, implanted in 1913 and partially replanted in 2005. Textured clay soil, guyot with 5,000 plants per hectare. Manually harvested then prefermentative maceration in steel pipe for 36 hours at 6-8 ° C, fermentation at a controlled temperature of 16 ° C. Steel maturation for about eight months with a stop on the lees for 6 months and bottle aging for 2 months.

VINTAGE DETAILS: Following the doom and gloom of 2017, 2018 has seen Italy rebound, with large, healthy crops in all of the major wine-producing regions. The total harvest came in 24% higher than 2017's annus horribilis, back in line with an average year. In general, picking commenced around one week later than the exceptionally early harvest of 2017.

TASTING NOTE:

PERSONAL NOTES: