



RIGOGOLI 2019

Description Rigogoli, or “golden orioles,” is a brand new medium bodied, oak aged white wine that was created as a tribute to the family of Il Marchese Giovanni Incisa della Rocchetta. This blend of Viognier and Grechetto di Todi, gets its name from Giovanni’s beloved grandfather, Il Principe Corsini, or more affectionately, Nonno Pio, who would greet Giovanni and his sister, Eleonora dressed by their mother in bright yellow jumpers, exclaiming, “Ecco i miei rigogoli!” A creamy and refreshing low-production white, Rigogoli bursts with flavours of peach, almond, sweet spice and finishes with a clean, sea-swept minerality.

Tasting Creamy and refreshing, Rigogoli bursts with flavours of peach, almond, sweet spice and finishes with a clean, sea-swept minerality. The native Grechetto di Todi pairs well with Viognier which rounds out Grechetto’s acidity, but also serves to add more complex aromas to this wine.

Grape Variety 60% Grechetto di Todi and 40% Viognier

Altitude 350 to 500 meters

Soil Tuffaceous with fine gravel for the Grechetto vineyards, and sedimentary soil rich of minerals for Viognier.

Age of the Vineyards Ranging from 12 to 30 years

Training Guyot

Harvest Manual harvest in the early hours of the day to preserve the integrity of the grapes.

Vinification and Finishing Upon arrival in the cantina and prior to being pressed, the grapes undergo a second selection and kept for a few hours in the cool room to fix the aromatic profile. After the grapes are gently pressed in an anaerobic environment. The must is then subjected to a static clarification process at a low temperature. A natural fermentation with only indigenous yeasts takes place in steel tanks at a maximum temperature of 18 degrees Celcius. A small portion (approximately 10%) of each varietal undergoes fermentation in barrique. The two varieties are kept separate until the end of the fermentation process. At the conclusion of the fermentation the wine continues its ageing on its fine lees for about five months, followed by six months of bottle aging.

Production: 2,500 bottles