

GACCI

VERUCCHIO - ITALY





3000 years ago this land was chosen by the Etruscans to cultivate different qualities of vines with wisdom and skills

MENTIONED BY DANTE PAINTED BY LEONARDO

Sandstone spurs stand out abruptly on the horizon finding stability on ancient clays formerly lapped by the sea: **Gacci is placed in the center of this scenery** at a height between 150 m and 300 m a.s.l.

9.3 hectares of vineyards surrounded by woods and non-tilled field covering around 40 hectares. A WWF Oasis (there are just 100 in all Italy) is located on the border of the estate. A balance based on **a natural ecosystem**.



The vine plant cultivated with spurred cordon has an average age of about 20 years, except for the historic vineyard of Cabernet Sauvignon that is around 50 years old, divided into **Sangiovese 60%, Cabernet Sauvignon 25%, Merlot 10% and Ancellotta 5% on a mosaic of soils** composed of Alberese and Varicolored Polychrome Clays from green to blue.

At the foot of the historic property develops **the underground cellar** ensuring thermal regulation and continuous aeration. **Tailor made truncated-cone tanks in steel and cement** of different sizes separately receive the grapes of the vineyard divided into 13 parcels. The Bottaiia is located **about 7 meters deep**, its walls are bathed by the groundwater that filters naturally inside.





CAN'T BE TAUGHT..MUST BE LEARNED

Everything in the vineyard is **completely free of all chemical or invasive action** and the processes are almost all manual. In summary, the conduction of the vineyard is fully organic.

The vineyard is on grassy ground, benefiting from the continuous mowing of spontaneous and natural grasses it enriches itself year by year according to the concept of **no tillage philosophy**.

Yields per hectare change from parcel to parcel and according to the year but with significantly **lower averages, respect the permitted specifications**.

The first selection takes place in the vineyard, the second on a sorting table followed by destemming without crushing. The berries are left whole ready to begin their **wild fermentation**.

Nothing is added except a low amount of sulphites.



TENUTA GACCI makes a single wine and the production is about 9000 bottles per year

ONE BOTTLE ESTATE

The Slavonian oak barrels, with 42 mm 'split' oak, a particular thickness **very similar to the old Italian barrel**, follow the wine in its aging for 18/24 months.

At this stage, the wine, still separated by type and by parcels, is repeatedly tasted waiting to be assembled in **the blend that will sign the vintage**. Vintage that will complete its last aging in bottle for about 12 months.



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TENUTA GACCI

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