



TENUTA DI GHIZZANO

Venerosi Pesciolini



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*When the fruit of the earth comes from a place
that is in harmony with the forces of nature then it
already holds the power within it to become excellent.*



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A CENTURY OF HISTORY: FROM CHARLES THE GREAT ONWARDS

The history of wine in Italy is closely tied to its families, deeply rooted in the events of its land and steeped in its distinctive characteristics. It is a fil rouge that crosses time and space to tell the story of everlasting passion, just like the passion which for generations has flowed - and still flows - through the veins of the Venerosi Pesciolini family.



TENUTA DI GHIZZANO
Venerosi Pesciolini

Sacrifice and intuition would get together to mark a turning point when they met in their chosen place: Tuscany. It was onto this land of the finest vineyards that in 1370 the descendants of Count Franco Nambrot, Paladin to Charles the Great, gazed. The small hamlet where they were to put down roots is called Ghizzano and can be found nestling in the Pisan countryside: the Venerosi Pesciolini story begins here.



TENUTA DI GHIZZANO
Venerosi Pesciolini

The earliest reliable records on the Venerosi family date back to 830^{AD} and, according to the most reliable studies, the settlement at Ghizzano was established in the XIV century. These early ancestors, who were very industrious not to mention visionary, erected a majestic tower around which the village and, afterwards, the Estate grew. The Estate has never since been abandoned by the family. Around the tower the Winery and the Oil Mill have also arisen: grapevines and olive trees became the protagonists from the start. Since then the Venerosi Pesciolini family has become a reference point for this land, a land lit by a soft light that knows how to reveal the positive aspects of a place: exquisite vineyards and a concentration of beauty that is a pleasure to behold.



TENUTA DI GHIZZANO
Venerosi Pesciolini

Ginevra Venerosi Pesciolini, who made her debut in the family business in 1995, runs the agricultural and commercial sides of the Ghizzano Estate: she has, together with the other two daughters of Count Pierfrancesco Venerosi Pesciolini, the daily task of renewing a tradition which has been uninterrupted since the times of the Carolingian Empire.



The estate, moreover, is surrounded by enchanting Italian Gardens, inspired by the traditions of the late Renaissance.

OUR PHILOSOPHY

“When the fruit of the earth comes from a place that is in harmony with the forces of nature then it already holds the power within it to become excellent.”

The philosophy that guides the Ghizzano Estate is thus embodied in a handful of words which have been handed down through the generations and which point to one unequivocal and bright guiding star: respect.



TENUTA DI GHIZZANO
Venerosi Pesciolini

Respect for the luxuriant nature that embraces our vineyards: an ecosystem made of earth and plants which we have no intention of altering in any way now or ever.

Respect for the place which gives us home, because the life of this territory revolves around our business in a two-way relationship in which each side constantly gives and receives.



TENUTA DI GHIZZANO
Venerosi Pesciolini

Respect for the people who live and work here, because there cannot be success without the work of a dedicated team, a team that knows how to understand the distinctive features and hidden stories that lie behind each and every single face, to value them.



TENUTA DI GHIZZANO
Venerosi Pesciolini

“These are the principles” Ginevra Venerosi Pesciolini explains, “that I have proudly inherited from my father Pierfrancesco who, in turn, learnt them from my grandfather and so on and so forth, back to 1370, the year my family arrived in Ghizzano.”



TENUTA DI GHIZZANO
Venerosi Pesciolini

These values, accordingly, reverberate in the concrete choices made. Quantity abdicates in favour of value, since we prefer to **produce less and thus attain the highest quality, a quality which is capable of fully expressing those characteristics** that our wine, oil and fruit bestow. All of this is done without ever betraying the style, the innate elegance and the richness of these soft, sweet hills. To follow our values through and to make our convictions tangible, since 2003 we have become pioneers of “natural” **Biological Agriculture**: we have banned the use of organic fertilizers, herbicides, pesticides and fungicides on our land.



TENUTA DI GHIZZANO
Venerosi Pesciolini

We work the soil under the wires, to control any pests as well as to oxygenate it, nourishing it with green manure, such as the sowing of seeds to provide natural nitrogenous substances. In 2006 we began to practise Biodynamic Agriculture and in 2018 Demeter awarded us the **certification of Biodynamic Company.**



TENUTA DI GHIZZANO
Venerosi Pesciolini

THE ESTATE

Our roots may be ancient but we know how to communicate with **innovation**, too. Our agricultural enterprise, which is entirely **Biological and Biodynamic**, is spread over almost **300 hectares** of which 18 are vineyards, 15 are olive groves, 100 hectares are dedicated to cereal crops and another 150 are woodland and poplar trees. This is the ecosystem that houses our cultivations, nestling in the hills of Ghizzano, a small hamlet perched 200 metres above sea-level on the Tuscan coast.



TENUTA DI GHIZZANO
Venerosi Pesciolini

This fertile region, rebaptized “The Lands of Pisa”, has a strategic position being just 40 kilometres from the Leaning Tower and 40 from the town of Leghorn. The countryside is soft and its climate mild – no violent peaks in one sense or another – all of which favour the growth of cultivations of excellence, on one of the most varied and complex soils to be found in this landscape.



It is made up of marine sediments of the geological age known as Astian (early Pliocene), known for its clay sands, at times calcareous, where sea-shells can easily be found.



TENUTA DI GHIZZANO
Venerosi Pesciolini

OUR WORK METHODOLOGY: PHASES FOR SUCCESS

We cultivate the vines following a precise design.

Our plants grow, principally, on the spur cordon training system with a winter pruning. We sow around 15 different varieties so as to obtain nitrogenous matter to help the soil breathe. In Spring we begin the disbudding, while in Summer we air the leafy curtain walls. We do not top the plants, but instead we weave the branches onto the fifth wire and we use low concentrations of only copper and sulphur, avoiding thinning out the grapevine except when the plant needs it.



We have chosen to employ a “**Natural**” grape harvest. This means that we taste the grape in order to decide when to harvest it: we usually begin in the first days of September, starting with the Merlot and then the Sangiovese, the Cabernet Sauvignon and the Cabernet Franc and ending with the Petit Verdot. In keeping with the natural method, we use small aerated crates per twenty kilos. When the grapes arrive in the Winery they are spread out on a sorting table to check their health and integrity.

Only after this careful sorting do we tip the grapes into the destemmer, after which it is transferred into steel carts weighing four tonnes where the grapes are trodden or stomped in the traditional manner, by foot.

In the fermentation phase we use select yeasts and let the musts rest in steel or cement vats, or wooden barrels, according to the phase and the variety of the grapes.

Moreover, we try as far as possible to avoid pumping over the grape must.



TENUTA DI GHIZZANO
Venerosi Pesciolini

The aging process takes place in wood: we use oak barrels for the wine to age in from anything between 16 and 18 months. The wood, for us, is a tool that allows the wine to evolve over time, taking it to maturity without needing to add extra wood tannins since we do not want wood tannins to overpower the tannins of the fruit. For our top wines, the Veneroso and the Nambrot, our aim is to marry together their longevity with a perfect harmony of fruit and acidity.



OUR PRODUCTS: THE QUALITY CHALLENGE

Produce less, produce better.

This is, and has always been, our company's philosophy. Every year we present about 80 thousand bottles of unique wines, each one distinguished by its inimitable characteristics: the **Veneroso**, the **Nambrot**, the **Ghizzano Rosso** and the **Ghizzano Bianco**, not to mention the excellent passito, the **San Germano**. Thanks to our Olive Mill we are also able to produce an **exquisite olive oil, Olio Extravergine di Oliva I.G.P.**



VENEROSO D.O.C. TERRE DI PISA

This is the wine that embodies our company's history and values: it is named after our family and, perhaps for this reason, is the product that most represents us. Since 1985 – its first vintage – thanks to its elegant and ripe fruit combined with its minerality, this wine has been the proud ambassador of the particular terroir that has given birth to it. Created principally from Sangiovese grapes, with just a touch of Cabernet Sauvignon, it has over time inevitably become our point of reference for the entire wine production.



NAMBROT I.G.T. COSTA TOSCANA

Certain wines are like a good book you just cannot put down: this wine tells the story of the founder of the Venerosi family, Count Franco Nambrot, who was one of Charles the Great's paladins in the XIX century. This wine was born of Merlot grapes in 1996 and over time has evolved as a blend together with Cabernet Franc and Petit Verdot. It exalts those distinctive features of our region: strength, intensity, warmth and character.

GHIZZANO I.G.T. COSTA TOSCANA



This is the wine which introduces us into every setting: wine bars, bistros and restaurants. Conversations with our interlocutors, all over the world, begin like this. It is made of Sangiovese grapes with a drop of Merlot and is produced by drawing grapes from our youngest vineyards. The philosophy behind Ghizzano is clear: to propose a wine which is fresh, fruity and very drinkable. This product allows you to sense all the sweetness that our region is seeped in.



GHIZZANO BIANCO I.G.T COSTA TOSCANA

Simplicity combined with pleasure: when we imagined this wine, this is exactly what we wanted. It is a wine that knows how to be the protagonist in Spring and in Summer, becoming the perfect companion for aperitifs and both raw and poached fish. However, simple does not mean obvious: the Vermentino (50%) is fermented according to tradition, by pressing the grapes, separating the wine from the skins immediately and then fermenting it. We always use local yeast at a temperature of 15/18° in steel vats. This procedure is completed with the addition of Trebbiano and Malvasia (50%) which are left to ferment with their skins in cement barrels for 4 months. Then at the end of the fermentation the two wines are blended together.



SAN GERMANO I.G.T. PASSITO COSTA TOSCANA

The San Germano, for us, is synonymous of tradition. Only by knowing history – and respecting it – can we live in the present with awareness and with an eye to the future that awaits us. The San Germano is rooted in that mixture of culture and the past that the hamlet of Ghizzano has represented for centuries. We obtain this wine by using grapes from the mature vineyards of Trebbiano, white Malvasia and Colombana, to accomplish a precise mission: to produce a pleasing dessert wine.



OLIO EXTRAVERGINE DI OLIVA BIOLOGICO CLASSICO

Our olives are hand-picked and then cleaned of leaves and any other unwanted material. Next they are washed and worked within 3 hours of their being harvested. The pressing is done by means of a machine with oscillating blades and the oil is extracted by a decanter centrifuge in two phases. Our system has been conceived in such a way that any oxidization is reduced to the absolute minimum so that the characteristics and health benefits of the oil are preserved throughout the work process, thanks also to the fact that the temperature is maintained at a steady 20/22°.

The oil is a rich golden colour streaked with green, pungent to the nose and characterized by notes of almond and cut grass. Its taste is intense, accompanied by slightly sweet notes and ending with a long finale. Thanks to the early harvesting of the olives and their careful working, this classic extra virgin olive oil (Evo) is an excellent product of important nutritional value. The high percentage of monounsaturated fatty acids present in the oil, in fact, helps protect the body's organism from diseases of the cardiovascular system.

OLIO EXTRAVERGINE DI OLIVA BIOLOGICO DENOCCIOLATO/ DESTONED



Our olives are hand-picked and then cleaned of leaves and any other unwanted material. Next they are cleaned and prepared within 3 hours of their harvest in our Oil Mill. The pressing is done by means of a machine with oscillating blades and the oil is extracted by decanter centrifuge in two phases. Our system allows oxidization to be reduced to a minimum and its temperature is maintained at 20/22° to preserve the health benefits of the product. This oil has a higher percentage of biophenols than our classic Evo (Extra Virgin) oil and is accompanied by particular characteristics such as healthiness and positivity. During the dégustation process it has a cleaner and more exquisite taste: a result of our search for extreme quality, albeit at the sacrifice of the quantity. We obtain this oil from Frantoio, Razzo and Leccino olives which have been harvested from the end of October to mid-November. The oil is rich in natural antioxidants and contains a high percentage of monounsaturated fatty acids which help protect the body's organism from diseases of the cardiovascular system. It is characterized by hints of artichoke and cut grass and is slightly spicy but still delicate to the palate. As a result it can happily accompany any dish, including fish. We are proud of this product since it is 100% Tuscan and produced with olives from Biological agriculture.



TENUTA DI GHIZZANO
Venerosi Pesciolini

A CHALLENGE - Our challenge is in the search for quality which we have reaped from the foresight and vision of Conte Pierfrancesco Venerosi Pesciolini. In the 1980s, a period characterized by the over-production of low quality wines to be sold at derisory prices, he chose to ride against the tide. He invested boldly in the vineyards and the Winery and, with the help of his friend Piermario Meletti Cavallari, began to research the varieties of native Sangiovese and experiment the production of Cabernet Sauvignon and Merlot.

In 1985, as a result of his intense commitment to the region, the Veneroso wine was born: a “serious” wine, created in small quantities, but capable of facing the market with force. Its first appearance received two glasses in the prestigious Gambero Rosso (The Red Crayfish) guide. This wine bore the name of the first ancestor to have dedicated himself to viticulture, Veneroso Venorosi.



TENUTA DI GHIZZANO
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MEET AT THE GHIZZANO ESTATE: ITS DEGUSTATIONS AND BEAUTY

Imagine a day spent far away from the noise of the world, from the stress that envelops our daily lives and from the fast-moving pace that marks them. Breathe the fresh air of these soft, sweet hills and close your eyes to let the beauty of this enchanting ecosystem permeate every fibre of your being.

Yes, coming to visit us means carving out a haven of well-being, of wellness, for yourself. It means you are allowing serenity to take over. Indeed, it has always been our desire that here, on the Ghizzano Estate, viticulture and agriculture would permeate and nourish each other until they became one.

With sacrifice and pride we have been able to accomplish this mission and over time we have become both a biological and biodynamic company, respecting the land, its fruits and the people who live and work upon it.



TENUTA DI GHIZZANO
Venerosi Pesciolini

VALUES: These, then, are our values: sharing them with you, perhaps sipping a glass of wine while gazing at the last rays of daylight in the sky, will be a pleasure.

If on the other hand you intend to prolong your stay for your well-being then our Tuscan Farmhouses are ready to welcome you: four ancient farmhouses immersed in the greenery of the Pisan lands, set along the wine trail they are a haven of peace and beauty.

Go ahead, open the door to happiness: come and stay!



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CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION NO. 1308/2013.