

# GOTHAM PROJECT

A BETTER GLASS OF WINE



Roberto Del Buono likes that he grew up living a “pure country life”. He knows every bit of the La Cignoza estate near Siena, Italy, that his father bought in 1964. (La Cignoza is named for swans, called *cigno* in Italian.) Today, the two manage 37 acres of land planted to vines and olive trees.

Roberto has traced the history of the farm back to 1901. He has documents of studies that the farm coordinated with the University of Pisa. While the vineyards have been replaced over the decades, many of the original olive trees still stand. The vines are planted almost entirely to local varieties like Sangiovese, Canaiolo, Mammolo, Foglia Tonda and Ciliegiole.

When Roberto first joined his father at the estate in 1995, his top priority was bottling the wine with their name on it. Prior to that, the wine had been sold off in damigiane, or demi-johns, which are 54-liter containers. (That’s the equivalent of six cases of wine!) Today the wines of La Cignoza are shipped to all corners of the world.

**WHO** DEL BUONO  
**WINE** SANGIOVESE

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## HOW WE MADE THIS WINE

### **This Is What Happened During the Growing Season for This Wine:**

This pure Sangiovese is grown in clay and sand soils. The low yields of the 2016 vintage helped to produce deeply colored and highly concentrated wines. For each wine, the grapes are carefully selected. Walking the vineyards before harvest is one of Roberto's favorite times of the year!

**This Is What We Did After Harvesting the Grapes:** To transport nothing but the sense of the grape and place, the wine is vinified and aged exclusively in stainless steel then quickly shipped the spring after the harvest to lock in the wine's vibrant youthfulness. It is filtered just before shipment.

## OUR TASTING NOTE

Roberto del Buono organically farms his 8 Ha estate in the Val de Chiana. It is a hillside vineyard with alluvial soils at approximately 450 meters above sea level. Fermented and aged in stainless steel, this wine has aromas of dark fruits. The palate presents racy acidity, with an elegant texture and notes of sour cherries. Incredibly delicate on the palate for a young Sangiovese, this is perfumed and inviting with its flavors of ripe Bing cherries.

**KHO** DEL BUONO  
**WINE** SANGIOVESE

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