

PERGOLAIA

igt toscana rosso

Following the Tuscan tradition, Sangiovese dominates in this blend, shaping Pergolaia into a wine of intense bouquet, seductive body with soft tannins and superb depth.

VARIETIES

Mainly Sangiovese with small amount of Cabernet Franc, Cabernet Sauvignon and Merlot.

VINEYARD

Podere Serra all'olio, Podere Nocolino.

HARVEST

By hand, in September.

SELECTION OF GRAPES

A first time in the vineyard and then in the cellar on the sorting table.

VINIFICATION

Maceration on the skins between 15 and 25 days. Alcoholic fermentation in concrete tanks of 50 hectoliters (only indigenous yeast) at controlled temperature, max. 28°C.

Two pumping-over a day for about 7 to 10 days, then once a day until the end of maceration. Malolactic fermentation in concrete tanks and wooden casks.

AGEING

Mainly in old tonneaux of 500L for about 12 to 14 months. Then 10 months in concrete or wooden tanks of 25 HL.

FIRST YEAR OF PRODUCTION

2003.