

# Tenuta di Valgiano di Petrini

## Tenuta di Valgiano Vino Rosso DOC

### Colline Lucchesi

#### 2016

#### Tech Specs

Type:	Red Still Wine
Ingredients:	60% Sangiovese, 20% Syrah, 20% Merlot
Region/Subregion:	Tuscany, Colline Lucchesi
Organic?	Yes
Biodynamic?	Yes
Sustainable?	Yes
Certifications?	Agro Cert. Suolo e Salute
ABV:	0.1

#### A closer look...

Total Production:	800 cases
Vineyard:	Valgiano surrounding the cellar
Soil:	silicious sandstone alluvia above calcareous marl with clay
Age of Vines:	1994/2014
Vineyard Size:	11 hectares
Climate:	on the hillside of Lucca, near Valgiano hamlet, 250 m above the sea level, mediterranean climate with good rainfall and bright Tuscan light, good refreshing wind during summer
Farming Methods:	we cultivate vineyards on the hills of Lucca, sometimes we plough in autumn and saw a green crop, we always spray the BD preps, guyot and cordon trellising pruning, good management of the canopy, manual harvest
Fermentation Methods:	Enologist: Saverio Petrilli, manual harvest of ripe grapes, 3 tables of selection, destemmed, first plunging with feet, indigenous yeast with spontaneous fermentation, 12 to 20 days of maceration, blend of different varietals and different vineyard already in fermentation, assemblage after fermentation, by gravity in barrels, malolactic fermentation in oak barrels, 2% new.
Winemaker:	Saverio Petrilli
Elevage:	12 months in oak barrels 2% new, 8 months in cement before bottling
Fining/Filtration:	no
Residual Sugars:	no
Acidity:	3,46
SO2:	55 mg/l

Extra, Extra!

[www.valgiano.it](http://www.valgiano.it)



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