

# Tenuta di Valgiano di Petrini & C. sas Mazzapink Rosso IGT Toscana 2021

## Tech Specs

<b>Type:</b>	Red Still Wine
<b>Ingredients:</b>	60% Sangiovese, 40% Cabernet Sauvignon
<b>Region/Subregion:</b>	Tuscany, Colline Lucchesi
<b>Organic?</b>	Yes
<b>Vegan?</b>	Yes
<b>Biodynamic?</b>	Yes
<b>Sustainable?</b>	Yes
<b>ABV:</b>	13.00%

## A closer look...

<b>Total Production:</b>	800 cases
<b>Vineyard:</b>	vineyards around San Pietro a Marcigliano and Sant'Andrea
<b>Soil:</b>	Alluvial silicious sandstone above calcareous marl with clay
<b>Age of Vines:</b>	2005
<b>Vineyard Size:</b>	2 hectraes
<b>Climate:</b>	The months of May, June, and September are the most likely to have excellent weather with average temperatures ranging from 20 degrees Celsius (68°F) to 26 degrees Celsius (79°F).The months of May, June, and September are the most likely to have excellent weather with average temperatures ranging from 20 degrees Celsius (68°F) to 26 degrees Celsius (79°F).

<b>Farming Methods:</b>	Vineyards are developed in the hills of Lucca, occasionally plowing in autumn and seeing a green crop, always spraying the BD preps, guyot and cordon trellising trimming, canopy management, manual harvesting.
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<b>Fermentation Methods:</b>	The grapes are crushed with the foot, and the naturally fermenting must is matured for a few days in concrete and wood.
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<b>Winemaker:</b>	Saverio Petrilli
<b>Elevage:</b>	Using wood and concrete
<b>Fining/Filtration:</b>	no
<b>Residual Sugars:</b>	no
<b>SO2:</b>	40 mg/l

## All about this bottle

Valgiano manages the vineyard Mazzarosa. Here, 60% Sangiovese and 40% Cabernet are grown. The new Valgiano wine is the outcome of a neighborly collaboration for biodynamic vineyard cultivation in the towns of San Pietro a Marcigliano and Sant'Andrea. The Tenuta di Valgiano Mazzapink contains strawberry, raspberry, blueberry, and black pepper pulpy notes. Flavors of candied violet, luscious blood orange, garrigue, and rhubarb on the palate. Perfect with Margherita pizza, pig belly, grilled veggies, and Parmigiano-Reggiano cheese. Sara Di Giovanni designed the label, which represents the town of Lucca with the biodynamic horn and a hilly Tuscan landscape.



**EDWARD**

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