

Tenuta di Valgiano di Petrini

Tenuta di Valgiano Vino Rosso DOC

Colline Lucchesi

2015

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:	13,5%

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:	10 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:	3,41
SO2:	55 mg/l

All about this bottle

Tenuta di Valgiano is a structured red wine that bears the name of the winery of the same name. Refinement and elegance on the nose thanks to hints of jam fruit, aromatic herbs, references to freshly worked leather and tobacco. Soft dynamism on the palate, refreshes, savory, mineral and with a long finish. Biodynamic wine, made as it once was with artisanal methods

Extra, Extra!

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