

**PALISTORTI DI VALGIANO**

**2010**

palistorti  
colline lucchesi

denominazione di origine controllata

Integralmente Prodotto e Imbottigliato all'origine da - bottled by  
Tenuta di Valgiano s.n.c. Capannori (Lucca) Italia

CONTAINS SULFITES - CONTIENE SOLFITI

PRODUCT OF ITALY

RED WINE

**750 ml e**

**13% vol**

On the Apennine slopes descending down to the flatlands of Lucca, the lands of the towns of Camigliano, Marlia, Segromigno and San Colombano, facing prevalently south, at an altitude between 120 and 190 metres above sea level, formed during the last glaciations of the Pleistocene epoch, when mammoths and Neanderthal man disappeared, about 2 million years ago, alluviums of sandstone or calcareous marl exposed by the melted ice.

On these lands, Sangiovese grapes have been grown since time immemorial, together with other varieties having the most diverse origins: Syrah, Merlot, Cilieggiolo, Canaiolo, Montepulciano, Barbera, Tazzelenghe and others.

Vineyards and climate - Ten hectares vineyard, average 14 years old, lying on soils formed during recent glaciations, deeply entrusted in the typical Tuscan coastal warm light and fresh Apennines climate.

In the cellar

Harvest – Hand picked in small boxes, grapes are sorted on tables delivering directly into the wooden bins, without pumps. Plunged by hand or by foot in the gentlest way possible, the grapes are accompanied through the process by delicate plunging and sometimes pumps over. In these conditions, 10/15 days of maceration are sufficient for a full extraction of the aromas and quality tannins.

Maturation - After racking, the wine is allowed to briefly settle. Then, through gravity, it enters lightly toasted French oak barrels, 5% new, where it completes malolactic fermentation. Racking follows natural rhythms with air compressed rather than pumps. After 12 months wine is assembled in cement vat for another 6 months before bottling.

Bottling - No fining, no filtration, the bottles are simply washed with chlorine- free water.

Bottled 40.000.

Blend: Sangiovese 70%, Syrah and Merlot.