

2009

# TENUTA DI VALGIANO

Colline Lucchesi  
denominazione di origine controllata

Integralmente prodotto e imbottigliato all'origine da - bottled by  
Tenuta di Valgiano snc Capannori, Lucca - Italia

PRODUCT OF ITALY

RED WINE

**750 MLe** ALC.14,5% BY VOL.

CONTIENE SOLFITI - CONTAINS SULFITES

L20511

On the Apennine slopes that descend down to the flatlands of Lucca, a splendid terrace facing southeast, 250 metres above sea level, Valgiano! An alluvium of acid sandstone on calcareous "Alberese" marl, limestone dating back to the Palaeocene epoch - about 60 million years ago, when mammals started inhabiting the Earth.

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 - Eight hectares vineyard, 18 years old, lying on an acidic Arenaria alluvia, slid above ancient calcareous marl of Alberese. Squeezed between the intense sea light and day breeze of the Mediterranean and the cool night air of the Apennines.

In the cellar

Harvest – Hand picked in small boxes, selected on three sorting tables that lead the grapes directly inside the open wooden vats, without the use of 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 10.000.

Sangiovese 65%, Syrah and Merlot.