



## Tenuta di Valgiano

### *Rosso Colline Lucchesi 2003*

**Origin** Italy, Tuscany

**Style** Dry red wine, 14% ABV

**Grapes** Sangiovese 60%, Syrah 30%, Merlot 10%

When Moreno Petrini bought this estate, his intention was merely to make enough money for him to keep the estate for the following year. A passionate collector and connoisseur who tastes widely, he soon realized that he had seriously underestimated the potential of his grapes.

While Petrini became confident that he could produce an expressive and original wine, he knew it could not happen before he fully understood how his vines “worked” with the soil—a quest that led him to adopt biodynamic viticulture.

Only in 1999 did he feel that he had sufficient understanding to release the first Rosso Colline Lucchesi. The estate wine was bound to be an important wine, and it is. The Tenuta di Valgiano 2003 has a sweet, spicy, dense appeal. The nose is both powerful and elegant. The oak, certainly present but never overwhelming, gives a first impression of sweetness that is quickly taken away by a very fine and tightly knit tannin, which also helps the fruit reach every corner of the mouth and to linger on the long finish. It is definitely a wine that will repay the most patient aficionados. **AS**

**SSS Drink: to 2025+**