



# TENUTA DI VALGIANO

## Colline Lucchesi Rosso

### 'Palistorti di Valgiano' 2017

*Tenuta di Valgiano is the gateway to a different Tuscany. The manicured estates of Montalcino seem a world away; here in the hills above the city of Lucca, dense forests hide weather-worn villas and older-vine vineyards, with climbing herbs winding round "palistorti," crooked stakes that mark each vineyard row. The wines of Valgiano are true "terroir" wines—wines that once you taste them, inspire a feeling that you are being spoken to in a new language, one that is undeniably exciting. The estate's 40 acres of vineyards are certified organic and biodynamic, protected by nearly 200 acres of forestland. Owners/winemakers Moreno Petrini and Laura di Collobiano would have it no other way—for them, the honest soul of Valgiano must be present in each bottle.*

**WINERY:** Tenuta di Valgiano

**WINEMAKER:** Moreno Petrini & Saverio Petrilli (enologist)

**ESTABLISHED:** 1992

**REGION:** ITALY • Tuscany • Lucca

**APPELLATION:** Colline Lucchesi DOC

**BLEND:** 70% Sangiovese, 20% Syrah & Merlot, 10% Ciliegiolo, Canaiolo & Colorino

**VINEYARDS:** Estate vineyards, some 20 acres, face south between 360 and 570 feet above sea level. Soils combine chalky, clay-rich "alberese" marl and alluvial sandstone.

**AGE OF VINES:** 20 years, on average

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in small, open-top wooden fermenters; delicate punch downs performed by hand or foot. Aged in older French oak barrels for 12 months. Blend aged in cement vats for another six months before bottling. Unfined and unfiltered, with minimal sulfur.

**TASTING IMPRESSIONS:** Aromas of red cherries, red plums, summer raspberries, herbs. Juicy, refined, balanced and ripe.

**PAIRING SUGGESTIONS:** Grilled steak; pork sausages with herbs

**NOTES:** Palistorti in Italian means "crooked posts."



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