



TENUTA DI VALGIANO

Colline Lucchesi Rosso

'Tenuta di Valgiano' 2015

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: 60% Sangiovese, 20% Syrah, 20% Merlot

VINEYARDS: Estate vineyards, some 20 acres, face southeast on a series of terraces, 750 feet above sea level, north of Lucca in the Apennine foothills. Soils combine chalky, clay-rich "alberese" marl and alluvial sandstone.

AGE OF VINES: 20 years, on average; oldest vines planted in 1950s

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in small, open-top wooden fermenters; delicate punch downs performed by hand or foot. Aged in French oak barrels (5% new) 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 and black plums, cassis, licorice, southern herbs, lavender. Medium-bodied, refined tannins; impressive depth.

PAIRING SUGGESTIONS: Grilled steak or roasted fowl; pork sausages with herbs; well-aged Italian sheep's cheese



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