

PALISTORTI DI VALGIANO

# TENUTA DI VALGIANO

## Toscana Bianco

### 'Palistorti di Valgiano' 2023

*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:** Toscana IGT

**BLEND:** 40% Trebbiano, 40% Vermentino and 20% Malvasia & Grechetto

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

**AGE OF VINES:** 30 years, on average

**WINEMAKING:** Hand-harvested. Vermentino is destemmed and undergoes a few hours of maceration; other grapes pressed directly. Fermented on indigenous yeasts in tank; Vermentino is fermented in older French oak barrels. Wine is blended then aged on fine lees in tank for six months. Unfiltered; lightly fined.

**TASTING IMPRESSIONS:** Aromas of white flowers, citrus rind, white peach, fresh almonds, cut grass. Aromatically rich; medium-bodied.

**PAIRING SUGGESTIONS:** Rich white fish; creamy risotto with mushrooms; grilled chicken with herbs

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



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