

PALISTORTI DI VALGIANO

TENUTA DI VALGIANO

Toscana Bianco

'Palistorti di Valgiano' 2020

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: 50% Trebbiano, 25% Vermentino and 25% 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: 20 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 stainless steel tanks; some 10% of the blend is fermented in French oak barrels. Aged on fine lees 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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