



## TENUTA DI VALGIANO

### Colline Lucchesi Rosso 2018

*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:** 40 years, on average

**WINEMAKING:** Hand-harvested. Destemmed; fermented on indigenous yeasts in small, open-top wooden fermenters; delicate punch downs performed by 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 added sulfites.

**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



## NORTH BERKELEY IMPORTS

northberkeleyimports.com