

“PARGOLO”

CHIANTI CLASSICO DOCG

2012



75 cl



Il Pargolo is a pleasant, drinkable, and very Tuscan-tasting wine crafted from 80% Sangiovese and 20% Merlot. The grapes come from a single, 2.5 acre vineyard in the hills of San Casciano Val di Pesa, beautifully situated at the foot of the family farmhouse and overlooking the small village of Romola.

The first vintage was in 2007, the same year as the birth of my first son, Riccardo. Over time we bought more land and now we have about 17 acres planted with vineyards (mostly Chianti Classico and 20% IGT), a pond, a natural water spring, and plenty of forest.

The vineyard that produces Pargolo was planted in the spring of 2004 and is tended to much like our house garden, with regular pruning and constant care, but without using any herbicides. In 2012, we made a selection of the grapes a month and a half before the harvest, leaving only the best bunches to ripen on the vine.

During the year, the grass between each row was cut by a tractor and the ground was turned over in alternating rows three separate times. The harvest happened in two stages: first we picked the Merlot grapes, and then the Sangiovese, which take longer to mature. The harvest was done by hand with crates, and within a day the grapes were transported to Panzano where they were vinified by an excellent winery.

Alcoholic fermentation took place over an 8-10 day period, while maceration lasted about 30 days. After fermentation, the wine was transferred into concrete tanks. Only 30% of this wine was matured in second-use barriques for about 18 months. The assemblage of Sangiovese and Merlot was done in July, after which the wine was again transferred back into the cement tanks and barriques until a second assemblage was effected the day prior to bottling.

We suggest opening the wine an hour before consuming. Serve at room temperature.

OWNER: Ilaria Tachis
WINEMAKER: Markus Von Der Planitz and Elisabetta Barbieri
TYPE: Chianti Classico DOCG
VARIETALS: 80% Sangiovese 20% Merlot

VINEYARD LOCATION: San Casciano V.P. (Florence), Località Pisignano
ORIENTATION: Northwest
ELEVATION: 210 meters (689 ft) above sea level
TRELLISING: Cordon
SOIL: “Alberese”: a mixture of pebbles and clay

VINIFICATION AND AGING:

Manual harvest in two stages, first the Merlot, then the Sangiovese. The grapes are brought to the winemaker for vinification within a day of being picked. The alcoholic fermentation takes place over a 10-day period while the maceration continues for a total of 30 days. Everything is done in stainless steel and cement tanks. In early November, 30% of the wine is transferred into second-use French barriques where it rests for about 18 months. The rest matures in cement tanks.

TASTING NOTES:

CHROMATIC RANGE: Ruby red with purple hues
BOUQUET: Full and fruity
TASTE: Very amiable, dense, easily drinkable with a delicious finale
PAIRINGS: Perfect accompaniment to traditional Tuscan cuisine, such as grilled meat, pasta and pizza. Makes a great aperitif with aged cheese or sausage;

ALCOHOL CONTENT: 14,5%
SERVING TEMPERATURE: 14 - 16°C (approx 60 degrees F)