



Pargolo 2013, Chianti Classico DOCG

Pargolo is a pleasantly drinkable and quintessentially Tuscan wine made from 80% Sangiovese and 20% Merlot. It hails entirely from a single hectare vineyard near our house in San Casciano Val di Pesa that presides over a beautiful view of the small village of Romola. We produced our first vintage in 2007, the same year our oldest son Riccardo was born. Over the years we acquired more land and now our property includes 7 hectares of vineyards (80% Chianti Classico + 20% IGT), a small lake, a natural spring, and quite a bit of forest.

Planted in the spring of 2004, the Pargolo vineyard receives the same high level of care we give to our flower garden; it is constantly being pruned and serviced. We never use herbicides. In 2013 we made a selection of grapes two months prior to harvest, leaving only the best bunches to mature on the vine.

The grass between the rows is mowed by tractors and the soil is turned in alternate rows twice per year. This year we added green manure along all the rows of grapevines. We harvest the grapes in two phases: first the Merlot and then the Sangiovese which needs more time to mature. Both grapes are harvested by hand and placed into crates which are then transported to an excellent nearby winery in Panzano for vinification.

Technical details:

Owner: Ilaria Tachis

Winemaker: Markus Von Der Planitz Agronomist: Alessandro Cellai

Type: Chianti Classico DOCG

Grapes: 80% Sangiovese 20% Merlot

Location: San Casciano Val di Pesa (FI), Loc. Pisignano

Exposure: Northwest

Altitude: 250 m above sea level

Cultivation technique: Spur cordon

Terrain: Alberese, a mix of pebbles and clay

Bottles produced: 2,500

Alcohol: 13.5%

Vinification and Aging:

Hand-harvested in two phases: first the Merlot, then the Sangiovese. The grapes are usually all picked in the same day and brought immediately to the cellar. The alcoholic fermentation is effected in 30 hl cement vats for about 10 days followed by maceration for a total of 30 days.

After racking, the wine ages in 30 hl cement vats for 6 months and then is transferred to used barriques in their third or fourth years for 16-18 months. Before bottling, the wine is blended in cement vats where it rests another three months. This year, we bottled the wine in the beginning of January, 2016 and laid it to rest for several more months before its release.

Tasting Notes:

-color: bright ruby red

-nose: still slightly closed, blueberry and blackberry notes

-taste: pleasant, full of Sangiovese freshness, already ready to be fully appreciated, Very much in keeping with the Chianti Classico classification.

Food Pairings:

Goes well with traditional Tuscan dishes such as grilled meats, pastas and pizza. Excellent as an aperitif with aged cheese or salami. Serve at 15 - 18°C (59 -65°F).