

# "PAGGIO"

IGT TOSCANA

2012



<b>ESTATE OWNED BY:</b>	Ilaria Tachis
<b>WINEMAKERS:</b>	Markus von der Planitz, Elisabetta Barbieri
<b>TYPE:</b>	Rosso IGT Toscana
<b>VARIETALS:</b>	Merlot 100%
<b>VINEYARD:</b>	San Casciano V.P. (FI), Loc. Pisignano
<b>EXPOSURE OF VINEYARD:</b>	Nordovest
<b>SOIL:</b>	"Alberese", a mixture of stones and clay
<b>ELEVATION:</b>	210 meters (689 ft) above sea level
<b>TRAINING METHOD:</b>	spur cordon
<b>VINEYARD DENSITY AVERAGE:</b>	5.000 plants per hectare
<b>AGE OF VINES:</b>	range from 8 to 12 years
<b>YIELD PER HECTARE:</b>	40 - 50 quintals (1 quintal = 100Kg)
<b>AVERAGE PRODUCTION OF ONE PLANT:</b>	1,5 Kg
<b>PERIOD OF HARVEST:</b>	end of August

## VINIFICATION AND AGING:

A selection of grapes was harvested by hand over the course of a single day and placed in perforated boxes. The first fermentation took place in small plastic vats and lasted 10 days, while the maceration of the marc (solid residue) lasted for 25 days. The malolactic fermentation took place in second and third year French oak barrriques where the wine continued to mature for about 20 months. The wine was bottled in October 2014. The wine rested at least three months more in the bottle before being ready for market.

## ORGANOLEPTIC ANALYSIS:

<b>COLOR:</b>	ruby red with very delicate garnet reflections
<b>NOSE:</b>	inviting ripe fruit with plum jam and ripe cherry notes. Eucalyptus and cinnamon.
<b>TASTE:</b>	tasty, persistent, soft and slightly tannic. Long finish with rosehip notes.
<b>FOOD PAIRINGS:</b>	Paggio is the perfect companion to roasted pork, suckling pig with mushrooms; prosciutto, salami, and all kinds of pasta. Also great with grilled vegetables and cheese.

<b>ALCOHOL:</b>	14,5% by Vol.
<b>BOTTLE SIZE:</b>	750ml
<b>PACKAGING:</b>	6 x 750ml
<b>YEARLY PRODUCTION:</b>	1.500 bottles
<b>AGING:</b>	from 3 to 5 years

**SERVING TEMPERATURE:** 14 - 16 °C



AZIENDA AGRICOLA  
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