

# “PARGOLO”

CHIANTI CLASSICO DOCG

2011



75 cl

PARGOLO 2011 is a very careful selection of the best grapes of our family vineyard. It is still made of 80% Sangiovese and 20% Merlot, cultivated on the Chianti Classico hills directly surrounding Podere La Villa.

The petite size of the 1.5 hectare vineyard explains the modest production of Pargolo, a niche wine for lovers of special things. The vintage 2011 was very unusual, dry, but very intense in terms of yield per plant. That's why we decided to make a strict selection of the grapes at the beginning of August, leaving only a very few bunches on each plant. This explains the limited quantity of this vintage and the outrageous quality we obtained.

Vinification takes place in a wellknown nearby wine estate belonging to some dear friends, who carefully age the wine for us in small French oak barrels for about 18 months. Pargolo 2011 was bottled in March and refined for 5 months in the bottle

**OWNER:** Ilaria Tachis  
**WINEMAKER:** Markus Von Der Planitz, Elisabetta Barbieri  
**TYPE:** Red wine  
**VARIETALS:** 80% Sangiovese 20% Merlot

**VINEYARD LOCATION:** San Casciano V.P. (FI)  
**ORIENTATION:** West-Northwest  
**ELEVATION:** 210 mt (689 ft) above sea level  
**TRELLISING:** Spurred cordon  
**SOIL:** "Alberese": a mixture of stones and clay

#### VINIFICATION AND AGING:

The grapes are selected, harvested by hand over the course of a single day (one day for Merlot, one day for Sangiovese), and placed in perforated boxes. Long maceration of the marc of 21 days. The first fermentation takes place in stainless steel tanks and lasts 10 days. Ageing in wood begins immediately after the malolactic fermentation. Next, the wine is poured into French oak barriques. Here it rests for about 18 months

#### TASTING NOTES:

**CHROMATIC RANGE:** Dark ruby red with purple hues  
**BOUQUET:** Intense, fruity, longlasting  
**TASTE:** Tasty, velvety, pleasant and long finish  
**PAIRINGS:** Pargolo is the perfect companion to traditional Tuscan meals;

**ALCOHOL CONTENT:** 14,5%  
**SERVING TEMPERATURE:** 14 - 16°C (57 - 62°F)



AZIENDA AGRICOLA  
**PODERE LA VILLA**  
 SAN CASCIANO V.P. - (FI)

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