

# PODERE LA VILLA

## Pargolo 2016, Chianti Classico DOCG

Owner:  
Ilaria Tachis and Raffaele D'Amico

Winemaker:  
Alessandro Cellai

Type:  
Chianti Classico DOCG

Grapes:  
85% Sangiovese 15% Merlot

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

Vineyards:  
a selection of our best Sangiovese parcels

Altitude:  
220 m above sea level

Cultivation technique:  
Spur cordon

Terrain:  
Alberese, a mix of pebbles and clay Bottles produced: 2,500

Alcohol:  
14.5%

Bottles produced:  
4000

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 took place in stainless steel tanks, except for the Merlot which took place in cement vats.  
Following racking and the malolactic fermentation the wine was transferred to used barriques in their third or fourth years for 9 months. Before bottling, the wine was blended and then it was put to rest in concrete vats until bottling which took place in April 2018. A final refinement in glass was fundamental to the wine's character.

Optimal temperature level:  
15 - 18°C

Tasting Notes:  
-color: bright ruby red  
-nose: floral with notes of violet, red fruit and sandalwood.  
-taste: very pleasant with black cherry flavor. The Sangiovese freshness is particularly evident, very much in keeping with the Chianti Classico classification, mineral and balanced with a long finish.

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).

Life in the cellar:  
5 years

