

PODERE LA VILLA

Giacomo 2018, IGT Toscana

Owner:

Ilaria Tachis

Winemaker:

Alessandro Cellai

Vineyards:

Pargolo vineyard and Casa Rossa vineyard, 15 years old

Altitude:

280 m above sea level

Cultivation technique:

Spur cordon

Terrain:

Alberese, a mix of pebbles and clay

Alcohol:

15.0%

pH:

3,59

Total Acidity:

5.58

Bottles produced:

3500

Vinification and aging:

Harvested by hand in the beginning of September.

Usually the grapes are gathered in one day and brought immediately to the cellar.

Vinification took place in 25 hl stainless steel vats for about 30 days

Following racking (the wine is drawn off of the lees), the wine rested in cement vats for 9 months. Ageing took place in new and second used oak barriques for 10 months .

After bottling, which took place in end of May 2020, the wine refined in glass bottles for another 6 months.

Optimal temperature level:

15 - 18°C

Color:

brilliant ruby red

Nose:

sweet notes of wild berries, red plums, forest floor and mint.

Taste:

Lush and polished, featuring a cashmere texture caressing vanilla, chocolate, black cherry and plum flavors. Well-balanced, with a persistent finish. The harmony hides a solid structure. Decanting is recommended.

Food pairings:

all kind of roasted meat or stew, in particular veal with mushrooms. Aged cheese

Life in the bottle:

from 5 to 15 years.

Notes:

