

PODERE LA VILLA

Pargolo 2018, 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:
280 m above sea level

Cultivation technique:
Spur cordon

Terrain:
Alberese, a mix of pebbles and clay

Alcohol:
14.5%

pH:
3.35

Total acidity:
6.20

Bottles produced:
6000

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. 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 February 2020. A final refinement in bottle is fundamental to improve the wine character.

Optimal temperature level:
15 - 18°C

Tasting Notes:
-color: bright ruby red
-nose: floral with notes of violet, red fruit and sandalwood.
-taste: A beam of pure cherry and blackberry fruit defines this intense, racy red, which is firm and tensile, with a fine balance and a lingering aftertaste of vibrant fruit.

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

Notes:
