

PODERE LA VILLA

Pargolo 2020, Chianti Classico DOCG

Owner:
Ilaria Tachis

Winemaker:
Alessandro Cellai

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

Classification:
Chianti Classico DOCG

Grapes:
90% Sangiovese 10% Merlot

Vineyards:
a selection of our best Sangiovese parcels

Altitude:
280 m above sea level

Cultivation technique:
Spur cordon, Guyot

Soil:
Alberese, a mix of pebbles and clay

Alcohol:
14.5%

Total acidity:
6.2 g/l

Bottles produced:
3500

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 takes place in stainless steel tanks. Following racking and the malolactic fermentation the wine is transferred to used barriques in their third or fourth years for about 12 months. Blending takes place one month before bottling. A final refinement in bottle is fundamental to improve the wine character.

Tasting Notes:

Floral notes and red fruit like cherry and black currant on the nose, on the palate great balance and extraordinary drinkability. Sweet fruit in the finish.

Food Pairings:

Goes well with peposo, (a traditional Tuscan stew) grilled meats, or ripe cheese. Serve at 16-18°C (59-65° F)

Life in the cellar:
5 years

Awards:
93 Scores Doctor wine

