

PERGOLAIA 2011

igt toscana rosso

*Our modern interpretation of the Tuscan tradition
through its main vine variety: Sangiovese.*

Varieties	Mainly Sangiovese (87%) with small amount of Cabernet Franc (10%), and Merlot (3%).
Soil	Red clay with a lot of ferric sand with high stone content.
Vineyard and yield	Cordon trained, spur pruned. Between 180 and 210 meters above sea level, with moderate slopes. 11 years old (planted in 2000) 9.050 plants per hectare 4000 kg of grapes per hectare.
Harvest	By hand in September.
Selection of grapes	A first time in the vineyard and then in the cellar on the sorting table.
Agriculture	Use of multiple vegetal extracts and seaweed extract to enhance the natural defence of the vines, together with low concentration of copper and sulphur. Fertilization with our own compost.
Vinification	Maceration on the skins: Between 15 and 25 days, with first a few days of cold maceration. Alcoholic fermentation: in wooden casks of 50 hl (only indigenous yeast) and smaller concrete tanks. About two pump-over a day during alcoholic fermentation (7/10 days), then once a day until the end of maceration. The malolactic fermentation takes place in cement vats and wooden barrels.
Ageing	For Pergolaia, there is no use of new oak. The wines can be aged in different kind of casks : barrels of two or three years old and bigger barrels. The aging time in wood is about 12 to 16 months, and then the wine is kept in concrete tanks until his bottling, about two years after the harvest.
Vintage 2011	In 2011, the winter was marked by frequent rain and it wasn't too cold. The high amount of clay in our soils coupled with the inter row plugging have favored the accumulation of water in the subsoil, a decisive factor during the dry summer season. The hot spring has favored the flowering and fruit set. The early varieties were harvested slightly in advance in respect with our average and the plants did not show symptoms of water stress.
Alcohol	13.5 % vol
Production	34.500 bottles 0.75 L, 400 Magnum 1.5 L, Magnum 3L, Magnum 6L.