



PARGOLO

Chianti Classico Docg 2008

Our wine, Pargolo, is a very pleasant, easy to drink, typical Tuscan wine made of 80% Sangiovese and 20% Merlot, cultivated on the Chianti Classico hills directly surrounding Podere La Villa.

The petite size of the 1.5 hectare vineyard explains the modest production of Pargolo, a niche wine for lovers of special things. The year 2007 was our first vintage and also a very important year for us, as our first son, Riccardo, was born on September 7th, the first day of our first harvest. For this reason, we decided to name the wine "Pargolo", an ancient Italian poetic term for young child, which comes from the Latin "parvulus", meaning small.

The vineyard is regularly pruned to maintain a low yield per plant and undergoes only a few organic treatments. We do not use any chemicals on our grapes. Vinification takes place in a well-known nearby wine estate belonging to some dear friends, who carefully age the wine for us in small French oak barrels for about 18 months.

Vintage 2008 could be labelled as Chianti Classico because the vineyard reached in 2008 its 5th year of age.

VINTAGE: 2008

GRAPES: 80% Sangiovese, 20% Merlot

VINIFICATION AND AGING: The grapes are selected, harvested by hand over the course of a single day (one day for Merlot, one day for Sangiovese), and placed in perforated boxes. Long maceration of the marc of 21 days. The first fermentation takes place in stainless steel tanks and lasts 10 days. Ageing in wood begins immediately after the malolactic fermentation. Next, the wine is poured into French oak barriques.. Here it rests for about 18 months.

ORGANOLEPTIC ANALYSIS

CHROMATIC RANGE: ruby red with purple hues

BOUQUET: intense, fruity.

TASTE: very young agreeable, tasty, easily drinkable, pleasant finish

ALCOHOL: 14, 00% by Volume.

TOTAL ACIDITY: 5, 90 gr/l.

RESIDUAL SUGAR: 0, 17%

pH: 3, 40

BOTTLE SIZE: 750 ml

PACKAGING: 6 x 750ml

YEARLY AVERAGE PRODUCTION: 5500 bottles

AGING CAPACITY: 3-5 Years

BEST PAIRING: Pargolo is the perfect companion to traditional Tuscan meals; it matches well with prosciutto, salami, and all kinds of pasta and pizza. It is fantastic with grilled beef. Pargolo may also be served as an aperitif with fine cheese, sipping a glass while enjoying the beautiful summer sunsets.

SOME MORE TECHNICAL INFORMATION

Altitude: 360 meter a.s.l.

Exposure of vineyard: north west

Soil: "alberese": a mixture of stones and clay training method: spur cordon

Vineyard density in average: 5000 plants per hectare

Age of vine (or vineyard) in average: 5 years

Yield per hectare: 50- 55 quintals (1 quintal = 100 Kilos)

Average production of one plant: 1, 200 kilos

Period of harvest: second half of September

A special thank to agronomist Valerio Barbieri and to Cellar Master Markus Von Planitz whose assistance was fundamental to the making of this wine.