

# Le Cinciole

Italy - Tuscany - Panzano in Chianti (FI)



LE CINCIOLE  
P O D E R E

**Ownership/Founders** Valeria Viganò e Luca Orsini

**Start of Activity** 1991

**Vitiviniculture** Certified Organic

**Hectares** 10

**Bottles produced** 45.000

## PETRESCO TOSCANA IGT

**100% Sangiovese**

**Production area:** Panzano in Chianti (Florence)

**Terrain:** galestro composto da scisti argillo-calcaree su roccia madre di pietraforte

**Harvest:** manual

**Vinification:** petresco was born in the vineyard and for more than 20 years has been the result of careful selection of Sangiovese grapes from a single vineyard located apical to the others, between 470 and 480 m. Vinified naturally by spontaneous fermentation in concrete vats

**Refinement:** after racking, it continues elevation in small French oak barrels where it undergoes malolactic fermentation, then continues aging for about 24 months. It still rests in concrete vats before being bottled and then aged at length in the bottle

**Color:** garnet red

**Fragrance:** scents on the nose open with notes of underbrush herbs and ripe fruit, then move toward spicy and balsamic aromas

**Flavor:** The palate has excellent structure, with a lively sip and excellently worked tannin. Closes with a lingering finish, characterized by a bitter aftertaste olfactory

**Alcoholic Grade:** 15% vol

