

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: rosso granato

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

