

# PERGOLAIA 2020

## IGT TOSCANA ROSSO

76% Sangiovese, 14% Merlot, 10% Cabernet Sauvignon



## Climate Condition

### ***The bright sun of the Tuscan Coast!***

*Winter temperatures were mild, with a fresh early spring followed by an April and May with either maximum or minimum above-average temperatures. After copious rainfall in the first week of June, summer continued with no precipitation but cool nights and average maximum temperatures. A clear and bright sky marked the Summer season until the end of August, when a significant rain gave the plants a new vitality and allowed the grapes to ripe correctly. The 2020 vintage grapes show high quality, gentle and well-ripened tannins in all parcels.*

## Winemaking

### Harvest:

*The harvest, done by hand, started on September the 5th and ended the 21st.*

### Vinification:

*All the different plots and varieties are vinified separately in concrete tanks and wooden truncated cone, with slow fermentations and soft extractions.*

### Aging:

*Once the malolactic fermentation is completed, the wine selected for Pergolaia is blended. Then it ages approximately 12 months in wooden casks.*

### Alcohol:

14,5%