



GAGLIOLE



## PRODUCER PROFILE

Estate owned by:  
Thomas and Monika Bär  
Winemaker: Giulio Carmassi  
Total acreage of vine: 19 (7 Ha)  
Winery Production: 80, 000 bts  
Region: Toscana

# PECCHIA COLLI DELLA TOSCANA CENTRALE IGT

## WINE DESCRIPTION

The vineyard "Pecchia" has been in place since the beginning of 1900 and has always been the best of Gagliole in the memory of the local people. The word Pecchia means bee in ancient Tuscan language - indeed many of these insects can be found in the Pecchia vineyard. From this vineyard, the oldest of the estate, comes the best variety of Sangiovese grapes: medium-sized bunches are grown in order to guarantee the best ratio between skin and juice.

## TASTING NOTES

Intense ruby red color. Complex nose with notes of sweet tobacco, dried red cherries, plums and liquorice. The sip is rich with fine tannins and a persistent aftertaste of orange, chocolate, dark fruits and walnuts. Powerful body, beautiful texture and finesse.

## FOOD PAIRING

Perfect with game or red meat as well as with hard aged cheese. Pecchia is also really exceptional with dark chocolate desserts. It is a perfect meditation wine.

## VINEYARD & PRODUCTION INFO

|                   |                |
|-------------------|----------------|
| Vineyard name:    | Pecchia        |
| Vineyard size:    | 1 Ha           |
| Soil composition: | Galestro loam  |
| Training method:  | Spurred cordon |
| Elevation:        | 400 m a.s.l.   |
| Vines/hectare:    | 5,000/Ha       |
| Exposure:         | South west     |
| Age:              | 25 years       |
| Harvest time:     | Mid October    |
| First vintage:    | 1999           |
| Production:       | 1,200 bottles  |

## WINEMAKING & AGING

|                                |                                |
|--------------------------------|--------------------------------|
| Varietal composition:          | 100% Sangiovese                |
| Fermentation container:        | Oak barrels (12 days at 27 °C) |
| Maceration technique:          | Frequent delestage, 35 days    |
| Malolactic fermentation:       | French oak barriques           |
| Type of aging container:       | French oak barriques           |
| Length of aging before bottle: | 18 months                      |
| Length of bottle aging:        | 6 months                       |

## ANALYTICAL DATA

|                 |           |
|-----------------|-----------|
| Alcohol:        | 14 %      |
| Residual sugar: | < 1.0 g/l |
| Acidity:        | 6.12 g/L  |
| Dry extract:    | 35.9 g/L  |

