

# M A L G I A C C A

## IGT TUSCANY - RED 2018



### COMPANY

M A L G I A C C A was born from a long-standing friendship between Saverio Petrilli, Lisandro Carmazzi, Luigi Fenoglio, Sarah Richards and Brunella Ponzo, managing old and new vineyards. We produce wines full of character that show the vibrant delicacy of the Tuscan hills, 12 km northeast of the historic city of Lucca.

### VINEYARDS

We manage 7 hectares of vineyards; the youngest vineyard is 12 years old while the oldest is around 50 years old. Each vineyard is treated as a separate unit in order to be able to express the peculiar character of each individual area.

The soils of the different vineyards that make up this precious mosaic are all referable to the Villafranchian, a period between Pleistocene and Pliocene (between 1 and 2 million years ago), a period in which mammoths and saber-toothed tigers slowly gave way to horses, oxen and wolves. Soils are composed of fluvio-lacustrine argillites which tend to be sub-acidic, as in the Rhone.

The vineyards (passed to us by senior and retired farmers who were abandoning them) vary in surface area from 1000 meters to 2 hectares, for a total of 7 hectares. With an altitude between 150 and 250 meters above sea level, exposed between South-East and West – counting between 3000 and 6000 plants per hectare.

M A L G I A C C A CONSCIOUSLY PRACTICES BIODYNAMIC AGRICULTURE SINCE 2005

## VINTAGE 2018 INFORMATION

A hot April favored a rapid evolution of the spring buds going through a very humid month of May and June hitting the flowering and thus, reducing the yield. While it continued raining all over the rest of Italy, from July onwards we had an incredibly hot and dry climate. A great storm circumnavigated Lucca pouring heavy rains in traditionally dry regions such as Pisa and Chianti, while our vines were suffering from thirst, that has not only reduced the yield but also affected the overall weight. The harvest (manually done and in small crates) began with some early ripening varieties at the beginning of September and ended before the end of the month with healthy and tasty grapes. Excellent fruit-focused wines, ripe flavors and lively mouth.

### GRAPE

About 50% is Sangiovese accompanied by the Tuscan Canaiolo, Ciliegiolo, Malvasia Nera and various other vines from other Italian regions and from abroad: Barbera, Montepulciano, but also Chasselas, Merlot and Syrah. About 4,800 bottles of MALGIACCA Red 2018 have been produced.

### VINIFICATION

Grapes are destemmed by hand on a wooden sieve, stomped (pigeage) and left to ferment naturally in small vats without temperature control. Malolactic fermentation has been done.

### AGING

12 months of maturation in small oak barrels, of which a small percentage of new oak is used (less than 10%).

### BOTTLING

Bottled in spring 2020 with no filtration.

### TASTING NOTES

Crunchy fruit and juicy mouth, the wine is articulated, tense and of good depth – easily drinkable. Tannins are soft and well-integrated.

Region - Tuscany, Lucca, Italy

Closure - Natural cork

Classification - IGT Tuscany

Alcohol (ABV) - 13%

Acidity - 5.4

Sulfur dioxide - 50 mg / L

Residual sugar - none