

MALGIACCA

IGT TUSCANY WHITE - TINGOLLI 2018



COMPANY

MALGIACCA was born from a long-standing friendship between Saverio Petrilli, Lisandro Carmazzi, Luigi Fenoglio, Sarah Richards and Brunella Ponzio, 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.

MALGIACCA 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.

TINGOLLI

Tingolli is our cru. Although easily accessible, the vineyard is surrounded by woods and walking among the rows there is a sometimes-alienating feeling of being lost in another world, where even the light and the birds singing have an exotic feel. The name Tingolli derives from the dialect expression: *“T’ingolli il lupo!!”* (in the wolf’s mouth), meaning “good luck”, and that is what the villagers wished farmers who would go there. Geologically, these are relatively old soils originated from clays and fluvio-lacustrine sands, sometimes compacted into round reddish pebbles formed during the Pleistocene period, between 2 and 5 million years ago. Large mammals such as mammoths walked on these lands, formed by subsequent glaciations, while men, timidly and with great fear, began to appear.

The hill on which it the vines rests is exposed to the South-West, 180 meters above sea level, and there are 3500 plants per hectare.

The vines are about 45 years old. We have Trebbiano, Vermentino, Malvasia and a good 15% of Colombana (otherwise called Verdea), a grape with an intense flavor, that due to the loose character of the bunch and the resistant skin was once used for the “*appassimento*” process. We have added some Viognier to soften the fundamental strength of the overall present varieties.

The vines are super vigorous and only with biodynamic preparations we can transform the vigor into strength with the 500, and strength into expressiveness with the 501. Through Biodynamics we manage to channel the primal strength of Tingolli into an intense, floral and austere wine.

Part of the grapes undergoes a brief maceration, not much, about 15 days. It then matures in old barrels for 8/9 months and then refines in the bottle.

Just over 600 bottles were produced in 2018.