

MALGIACCA

IGT TUSCANY - WHITE 2019



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 2019 INFORMATION

A rainless, so dry and dusty winter had never been seen in Lucca. Fortunately, the little rain on the Apennines has fallen into the form of snow keeping the springs well fed. The situation changed radically in spring when it finally started to rain, although then the rainfall continued with few interruptions up until June. Despite the late budding it was like a penitence for us winemakers because the humidity continued even in the following hot and sunny months – even though the soil had dried out, optimal conditions have been created in the air for the development of mushrooms. After all, many areas of Italy during 2019 were battered by frosts and hail, but from this point of view it went well for us. Instead, we suffered from late blight and especially powdery mildew. The presence of Jupiter in Scorpio, a sign of water, brings these difficulties. In these conditions, however, the grapes have ripened well in the second half of August and have made up for the delay of maturation. The rainless harvest (manually done and in small crates) began on 2 September and ended just over 3 weeks afterwards. Well-ripened, juicy and sapid grapes of excellent quality were harvested.

GRAPE

About 50% is Trebbiano accompanied by 15% Vermentino and 15% Malvasia and other vines from different Italian regions, mainly Grechetto and Moscato. About 2,500 bottles of MALGIACCA White 2019 have been produced.

VINIFICATION

Half of the grapes are pressed in a pneumatic press and half in vats, natural fermentation in stainless steel without temperature control. Malolactic fermentation has been done.

AGING

Rests on the lees for 3 months in stainless steel, decanted and left to rest until bottling.

BOTTLING

Half has been unfiltered, and half filtered to 3 microns (very large) in early spring.

TASTING NOTES

Good apple flavor that evolves into honey, ripe golden plums and sage. The palate has a persistent freshness with precious saline and mineral notes. It is well balanced and "tasty" – a gastronomic wine that often makes you want to open a second bottle.

Region - Tuscany, Lucca, Italy

Closure - Natural cork

Classification - IGT Tuscany

Alcohol (ABV) - 13%

Sulfur dioxide - 38 mg / L

Residual sugar - none