

# MALGIACCA

IGT TUSCANY - WHITE 2020



## COMPANY

MALGIACCA 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.

MALGIACCA CONSCIOUSLY PRACTICES  
BIODYNAMIC AGRICULTURE  
SINCE 2005

## VINTAGE 2020 INFORMATION

After a normal winter, spring busted during LockDown. But the vegetal kingdom is not affected by Coronavirus, actually it is heavily affected by pollution. During spring I commuted from my house to the vineyards, no traffic on the road, no planes in the sky, everything silent and quiet. I didn't remember, in my life, such intensity in the scent of flowers, every flower, included vines and olives, so pure and intense. Plants seemed to grow healthy in the sky driven by the Sun and unaffected by human activities, an incredible experience.

June brought a lot of rain, together with the resumption of human activities, so we had to increase the spraying mainly of the preparation 501, which in other conditions would have been much simpler. July and August were nice and hot, showing the character of Jupiter in Sagittarius, a Fire/Warmth constellation. Beautiful ripening and a good crop. Picking between 7th of September and the 2nd of October.

### 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 2020 have been produced.

### VINIFICATION

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

### AGEING

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

### BOTTLING

Unfiltered and bottled in spring, it may present a light haze if not decanted.

### TASTING NOTES

A wine of excellent freshness, full of floral references, sage and a hint of honey. The drink is gastronomic, tasty and persistent, supported by a strong minerality that leaves the mouth clean, ready for the next glass.

<b>Region</b>	Tuscany, Lucca, Italy	<b>Alcohol (ABV)</b>	13%
<b>Closure</b>	Natural Cork	<b>Sulfur Dioxide</b>	38 mg/lt
<b>Classification</b>	IGT Tuscany	<b>Residual Sugar</b>	None