

MALGIACCA

IGT TUSCANY WHITE - TINGOLLI 2019

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 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.

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 the vines rest 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. Around **700 bottles** were produced in **2019**.