

VALLETTA

COLLI DELLA TOSCANA CENTRALE IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 2 ha
Soil composition: clay, rich in texture
Training method: Guyot (Merlot) and vertical espalier (Sangiovese)
Elevation: 1,148-1,640 ft a.s.l.
Vines/ha: 4,500-5,000 vines/ha
Exposure: South-West
Vines age: 25 years
Harvest time: early September
First vintage: 2011
Production: 8,000 bottles



WINEMAKING & AGING

Varietal composition: 50% Sangiovese, 50% Merlot
Fermentation

Container: Slavonian oak vats (Sangiovese) and French oak barrique (Merlot)

Length: 10 days

Temperature: 81 °F

Maceration

Technique: Sangiovese: frequent delestage and pumpovers two times per day. Merlot: 8 rotations per day, with the Integral Vinification technique

Length: 30-35 days (Sangiovese), 40-45 days (Merlot)

Malolactic fermentation: spontaneous in French oak barriques

Aging

Container: barriques

Wood: French oak

Length: 14 months

In bottle: 6 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: < 1.0 g/l

Acidity: 6.7 g/l

Dry extract: 31 g/l



FOOD PAIRINGS

Perfect with soft cheese, pasta with truffle, and white meat.



TASTING NOTE

Intense ruby-red color.

The nose is complex and intriguing, with aromas of ripe black fruit, licorice, spices, and tobacco leaf.

On the palate, it is silky and enveloping, with fine density and persistence.

The finish shows notes of ripe black fruit, licorice, coffee, and dark chocolate.

PRODUCER PROFILE

Estate owned by: Thomas Bär

Winemaker: Giulio Carmassi

Total land under vine: 21 ha

Winery production: 80,000 bts

Region: Tuscany (Italy)



GAGLIOLE

