

# VILLA PINCIANA / TUSCANY



*Ilaria Pietromarchi's life as a child was divided between the familiar landscape of the Maremma, with its Holm-oak woods, its myrtle bushes and its pine forests, and Rome, where she graduated in Statistics. Ilaria then went on to specialize in Economics in the United States and finally moved to London. But plants with ancient trunks are deeply rooted. Which is why, having married Massimo Tosato, Ilaria set to work on her project, which would become the splendid Villa Pinciana. This was the birth of a company focused on producing high quality wines, in a land that is naturally inclined to the creation of splendid nectar, as has been proven in the past by the Bolgheri experience.*

*Ilaria and Massimo took on the challenge from day one under the guidance of oenologist Paolo Caciorgna and of the agronomist Edoardo Pastorelli. Their working relationship led to the birth of nine hectares of mainly local vines, (Sangiovese, Pugnitello and Vermentino), which were combined with French vines such as Cabernet Sauvignon, Cabernet Franc, Petit Verdot and Syrah. The recent construction of the winery, with a barrique cellar and the refining room interred in the hill (at optimal temperatures and humidity for the wine's evolution) has enabled them to avail themselves of technologies which are respectful of the grapes. From this winery today, comes a production which is limited in quantity but of very high quality.*

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## VILLA PINCIANA - AIRALI

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**VARIETY:** Vermentino & Viognier  
**APPELLATION:** Maremma Toscana Bianco DOC  
**PRODUCTION ZONE:** Capalbio (Grosseto)  
**SOIL TYPE:** Mixed Sandy Clay  
**GROWING:** Gouyot  
**HARBEST DATE:** End of August  
**TOTAL PRODUCTION:** 7500 bottles  
**AGING:** 3 months in bottle  
**VINIFICATION METHOD:** Soft pressing of the full grapes, Static settling at 8 degrees C for 24 hours, fermentation in stainless steel at 14 degrees C for 1 month, followed by 5 months of maturation on the noble dregs

**NOTES:** A blend of Viognier and Vermentino. It has an intense flavour of citrus and yellow pulp fruits. Its minerality is elegant and conveys flavours from the sea and Mediterranean spices.

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## VILLA PINCIANA - TERRARIA

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**VARIETY:** Sangiovese 45%, Cabernet Sauvignon 45%, Petit Verdot 10%  
**APPELLATION:** Maremma Toscana DOC  
**PRODUCTION ZONE:** Comune di Capalbio (Grosseto)  
**ALTITUDE:** 100 Meters ASL  
**SOIL TYPE:** Mixed Sandy Clay  
**GROWING:** Spurred Cordon  
**HARBEST DATE:** Early September to early October  
**TOTAL PRODUCTION:** 15,000 bottles  
**AGING:** 15 months in small French oak barriques, 6 months bottle  
**VINIFICATION METHOD:** In stainless steel tanks separately at maximum temperature of 30 degrees C.

**NOTES:** A blend of Sangiovese, Cabernet Sauvignon and Petit Verdot, Terraria is a balance and full wine, on the palate it continues to give sensations coherent with the olfactory phase.

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## VILLA PINCIANA - TILARIA

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**VARIETY:** Cabernet Sauvignon 35%, Syrah 25%, Sangiovese 20%, Cabernet Franc 10%, Pugnitello 10%  
**APPELLATION:** Toscana Rosso IGT  
**PRODUCTION ZONE:** Maremma, Capalbio (Grosseto)  
**ALTITUDE:** 100 Meters ASL  
**SOIL TYPE:** Mixed Sandy Clay  
**GROWING:** Spurred Cordon  
**HARBEST DATE:** Early September to early October by hand  
**TOTAL PRODUCTION:** 13,000 bottles  
**AGING:** 15 months in small French oak barriques, 3 months bottle  
**VINIFICATION METHOD:** Separately for each grape  
**FERMENTATION:** Stainless steel

**NOTES:** This grand Tuscan red wine blends the strong flavours of berries with the flowery notes of violets, conveying a final flourish of spices. Tilaria combines 4 important vines: Cabernet, Sangiovese, Pugnitello and Syrah. Intense and good persistence with distinct note of red fruit given by the Cabernet and floral scents, such as viola, by Sangiovese and Pugnitello, added with the spicy notes of Syrah.