



Villa di Bagnolo

Marchesi Pancrazi, Montemurlo, Province of Florence

Type: red
Grape: Pinot Noir
Maturation: 1 year in barrique
Winemaker: Niccolò D'Afflitto



General

The unique terroir of Villa di Bagnolo enhances this noble variety's characteristic harmony of components. Barrique-aged c. one year, the wine is a brilliant, violet/purple red in color, with intense, layered, mellow aromas and flavors of cherry, blackberries, plums, tobacco, licorice, vanilla, tea and mint leaves sustained by full body and outstanding persistence.

Recent Reviews

<i>Vintage</i>	<i>Review</i>	<i>Source</i>
2004	89 points	Wine Spectator
2002	90 points	Wine Spectator

Empson & Co. S.p.A.
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San Donato

Marchesi Pancrazi, Montemurlo, Province of Florence

Type: red
Grape: Pinot Noir & Gamay
Maturation: until the spring after harvest
Winemaker: Niccolò D'Afflitto



General

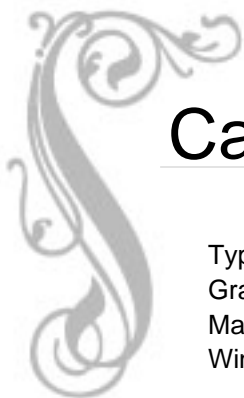
From the Pancrazis' San Donato property and vineyards on the slopes of Mount Calvana, at 350-450 meters above sea level. 50% Pinot Noir & 50% Gamay, it undergoes partial carbonic maceration, and is bottled the spring following harvest. Lively ruby red, with a delightful bouquet of strawberries, cherries and flowers, good body, firm yet sweet tannins, great balance, lingering finish.

Recent Reviews

<i>Vintage</i>	<i>Review</i>	<i>Source</i>
2005	85 points	Wine Spectator

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Casaglia

Marchesi Pancrazi, Montemurlo, Province of Florence

Type: red
Grape: Colorino
Maturation: 1 year in barrique
Winemaker: Niccolò D'Afflitto



General

This Mediterranean blend of 50% Alicante and 50% Syrah is the end product of in-depth research the Paglias have carried out on the estate to maximize the potential of these varieties. Crops are minuscule, around half a kilo to 750 grams, showing superb concentration. Fermentation takes place in open barriques (minimum 3 years old) and selective extraction is followed by aging in 2nd and 3rd-use barriques (respectively 70% and 30%) of medium-toasted Allier oak for 18 months. The result is simultaneously structured and complex, elegant and approachable, with smooth tannins, a strong personality and intriguing notes of sun-dried tomatoes, chocolate and licorice. The wine was named after the Latin Finis Terrae, "Land's End"... In honor of the onetime wild, uninhabited Maremma area.

Recent Reviews

<i>Vintage</i>	<i>Review</i>	<i>Source</i>
2004	92 points	Wine Spectator
2003	90 points	Wine Spectator

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Vigna Baragazza Riserva

Marchesi Pancrazi, Montemurlo, Province of Florence

Type: red
Grape: Pinot Noir
Winemaker: Niccolò D'Afflitto

Recent Reviews

<i>Vintage</i>	<i>Review</i>	<i>Source</i>
2001	94 points	winereviewonline

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