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Villa di Bagnolo IGT

The story of what may well be Tuscany's oldest Pinot Noir vines began in 1975 at Villa di Bagnolo, a Renaissance estate, west of Florence. Its owner at the time, Marquis Vittorio Pancrazi, planted 3,300 Sangiovese vines on the property. Vittorio Pancrazi decided to make a single-vineyard wine, putting his Bordeaux-educated friend, Niccolò D'Afflito, in charge of the experiment. After over a year in Allier barrique and another in bottle, the experiment not only succeeded, it exceeded all expectations. An ideal microclimate for Pinot Noir, the vineyard enjoys southern exposure and is located 490 meters (1,607 feet) above sea level. The clay, schist and serpentine soil, particularly rich in iron, enhances Pinot Noir's finesse. Water is abundant, even in the driest summers, as it trickles down the slopes of the Apennines into the foothills where the winery is located, replenishing water reserves. And if they need water, the winery uses a gravitational system of irrigation, with well water from the hillside above the property, Monte Ferrato. Cool, nighttime breezes prevent the grapes from ripening quickly, allowing them to gently and gradually mature. Giuseppe Pancrazi has now taken the place of his uncle while Niccolò D'Afflito continues to style the wines. Paolo Mocali is their agronomist. The unique terroir of Villa di Bagnolo enhances this noble yet difficult variety's distinctive harmony. The cool, south-facing and well-ventilated vineyards benefit from excellent day/night temperature swings and moderate altitudes, which favor slow and even grape maturation. As Monte Ferrato is an extinct volcano, the origins of the soil are volcanic and particularly rich in iron, which is instrumental in giving Pinot Noir its complexity. This particular soil composition is also conducive to the well-balanced flavors and components that characterize Pinot Noir.

Wine exported to: Bermuda, USA, Japan, Canada, Austria

Most recent awards

JAMES SUCKLING: 92



Winemaking and Aging

Grape Varieties:	100% Pinot Noir
Fermentation container:	Oak Barrels
Length of alcoholic fermentation:	15 days
Type of yeast:	Indigenous
Fermentation temperature:	22-25 °C (71.6--77 °F)
Maceration technique:	Traditional
Length of maceration:	15 days
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	lt 225
Container age:	1st and 2nd use
Type of oak:	French
Bottling period:	March-June
Aging before bottling:	18 months
Aging in bottle:	2 years

Closure: Natural Cork

Vineyard

Vineyard name: Villa di Bagnolo

Vineyard location: From the Villa di Bagnolo vineyards below the Monte Ferrato Mountain

Vineyard size: 2 hectares (5 acres)

Soil composition: Shale and clay

Vine training: Guyot

Altitude: 0-150 meters (0-492 feet) above sea level

Vine density: 1,620 vines per acre

Yield: 1 kg per vine

Exposure: Southern

Years planted: 1989 -1997 - 2001

Age of vines: Max 30 years

Time of harvest: August

First vintage of this wine: 1989

Total yearly production (in bottles): 6,000

Tasting Notes and Food Pairings

Tasting notes:	A wine with a ruby red color and intense and persistent aromas, including hints of red fruits of the undergrowth, such as blackberries and strawberries, balsamic notes of mint and nuances of tea. In the mouth it is soft, intense, with dense but round tannins. The fruity and balsamic notes come back, with spicy nuances, and the finish is long, and persistent
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Great with pasta and risotto as well as meat.
Aging potential:	15-20 years
Alcohol:	Alc. cont. 13.5% by vol.
Winemaker:	Niccolò D'Afflitto