

PIERAZZUOLI

The viticultural tradition of my family began one generation ago, when my father purchased a property called **Tenuta di Cantagallo** in the Montalbano area, the birthplace of Leonardo da Vinci, on southern-facing slopes which descend towards the Florentine and Pisan part of the Arno valley. For legal reasons, we changed this name to **Tenuta Pierazzuoli** for the US market. I assumed responsibility of the estate upon the completion of my studies in the early 1990's. It was during this time that I also acquired two other properties, the **Tenuta Le Farnete** in the Carmignano DOCG production zone.

From the very beginning I was determined to increase both the quality of our products and their visibility in the marketplace, both at home and abroad. To this end we replanted vineyards with selected, low-yielding clones, and rows properly oriented towards the sun to maximize heat and sunlight. The goal is to compete in quality markets serving informed customers with our wines. We have also recently begun to harvest of grapes mechanically. While it is a tremendous investment for vineyards as small as ours, I feel it is a wise one for the quality of our wine. The machine is very gentle with the grapes and immediately separates them from the stems, greatly reducing the green tannins that stems can contribute to the wine. It is also very fast, allowing us to collect more grapes at their optimal ripeness than we ever could by hand.

Our winery overlooks a marvellous landscape which extends westward all the way to the Tyrrhenian Sea. The altitude varies between 800 and 1200 feet above sea level and the soil is a mixture of clay and sandstone. The property consists of close to 140 hectares (346 acres), 18 hectares (45 acres) of which are high density vineyards, 30 hectares (75 acres) of olive groves and the rest is either planted to other crops or left as woodland. Our centuries-old olive groves yield a fine oil, strongly characterized by the soil and climate of a zone considered one of Tuscany's best for the production of elegant olive oil. Culinary specialities, prepared by the women who work on the estate, are also part of our product line, and are produced according to strictly traditional artisan working methods with a full respect for proper hygiene in their preparation and conservation.

The Cantagallo estate lies in a "natural park", regulated and monitored by the Ministry of Agriculture. My modus operandi is: "no more than one bottle of wine from each vine." -



Our estate is located in the heart of Montalbano where the gentle slope of the Tuscan hills, interrupted by brooks and rows of vines, recalls paintings from the Renaissance period.