

TENUTA ENRICO PIERAZZUOLI

Property Name: Tenuta Pierazuoli
Established: ca. 1970
Township: Capraia & Limite
Owner's name: Pierazuoli's Family
Total Production: 6,000 cases (soon 17,000)
Territory: Low, gentle hills
Elevation: 150-250m asl
First Traded: 1976
Agriturismo Yes




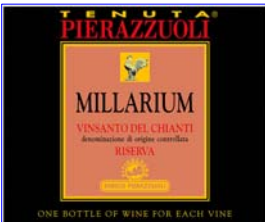
Region: Tuscany
Province: Florence
Wine area: Chianti Montalbano
Oenologist: Lorenzo Landi
Agronomist: Lorenzo Landi
Gen. Manager Enrico Pierazuoli
Cellar Capacity: 1,410 Hectoliters
Wood: 110 hectoliters

Total size: 140 hectares
Total vineyards: 19 ha.
Years planted: 1979-1980
Replanting: 1992, 1996 – every year
Soil: "galestro" and tufaceous
Yield per vine: Max. 1 Kg.
Density: 3,300-6,250 vines/ha.
Training: Spurred Cordon
Harvesting: mechanic

Notes:

- The original name of the property is **Tenuta Cantagallo**. The name was changed to **Tenuta Pierazuoli** for import to the USA to avoid a trademark conflict with an American producer.
- Tenuta Pierazuoli lies in the midst of a preserved area in which vineyards, olive groves, and woods are kept track of through aerial photography to assure any changes on the property are monitored and that they have no impact on the environment.

Enrico Pierazuoli also owns a property in Carmignano [Tenuta Le Farnete]. He is assisted by his wife Monia, his brother Dario and sisters Enrica & Serena in managing these properties, including an AGRITURISMO, an OLIVE MILL and an artisanal production of PRESERVES. There is a strong sense of family throughout the entire operation. Enrico himself is one of the more unique personalities in the Tuscan wine scene. His brilliant style and spontaneous sense of humor belie his intensity and serious sense of commitment to quality.

WINES	CLASSIFICATION - FERMENTATION & AGING	GRAPES	AVG. PROD.
 <p>CHIANTI MONTALBANO</p>	<p>CHIANTI MONTALBANO - DOCG 13.0% alc/vol A Grapes are soft-pressed, followed by both alcoholic and malolactic fermentation in temperature-controlled stainless steel tanks. Once the wine is settled, it is aged for 4 months in the bottle.</p> <p>Visit the web site of Pierazuoli, it is very well documented. http://www.enricopierazuoli.com/indexen.htm</p>	<p>100% Sangiovese</p>	<p>6,000 cases</p>
 <p>CHIANTI MONTALBANO RISERVA</p>	<p>CHIANTI MONTALBANO RISERVA - DOCG 13,5% Alc./Vol. Grapes are soft-pressed, followed by both alcoholic and malolactic fermentation in temperature-controlled stainless steel tanks. Once the wine is settled, it is aged for one year in Allier tonneaux and 8 months in the bottle.</p> <p>"We have by now adopted a mechanical harvest of grapes for our Cantagallo estate. This is because such a machine immediately separates the grapes from the stalk eliminating all transfers of green tannin to the wine and does not damage the skins of the harvested grapes even the very ripe ones. The timely intervention nevertheless was the principal reason that made us opt for this type of harvesting. We can now wait until the last moment indicated for the harvest and succeed in harvesting up to 3 hectares daily. A choice dictated, therefore, even in this case, by the quality of grapes harvested to the detriment of our financial yield given the extension of hectares at our disposition."</p>	<p>100% Sangiovese</p>	<p>550 cases</p>
 <p>GIOVETTO COLLI TOSCANA CENTRALE</p>	<p>GIOVETTO COLLI TOSCANA CENTRALE - IGT Grapes are soft-pressed, followed by both alcoholic and malolactic fermentation in temperature-controlled stainless steel tanks. Once the wine is settled, it is aged for one year in Allier tonneaux and 8 months in the bottle.</p>	<p>60% Sangiovese 20% Syrah 20% Merlot</p>	<p>550 cases</p>
 <p>VINSANTO CHIANTI MONTALBANO RISERVA</p>	<p>VINSANTO CHIANTI MONTALBANO RISERVA – DOC The grapes for Pierazuoli's Vin Santo are hung from wires along the ceiling rather than laid out on mats to dry. In this fashion, unhealthy grapes fall to the floor and are swept away. The grapes are dried for six months and then soft-pressed. The precious, concentrated must is fermented for five years in "caratelli" (small barrels) which are left under an attic roof to maximize swings in temperature, which either invigorate or slow down the fermentation. When the barrels are opened, much of the wine is often spoiled, but that which is not is pure nectar!</p>	<p>Trebbiano, Malvasia</p>	<p>170 cases</p>