

## IL POGGIOLINO

The greatest change in my life occurred one evening in 1979 when my husband, Carlo Pacini, suggested that we eat out. "Pack an overnight bag," he added, "because we probably won't return home to sleep." We drove to a small estate south of Florence, where we were greeted warmly with a table set for two. In the middle of the meal, Carlo smiled at me and gestured expansively. "So, what do you think of this place? I bought it today and I think I got a good deal." Thus began our adventure with the Il Poggiolino estate.

Il Poggiolino ("small hill") does indeed sit on a hill in the Chianti Classico zone, between the two townships of Sambuca Val di Pesa and San Donato. Its 49.5 acres include 20 acres of vineyards. At an altitude of 900-1000 feet, the vineyard's smooth, calcareous [of marl and galestro] soil, and south/southwest exposure offer an optimal environment for cultivating select grape varieties.

Initially we produced wine only for ourselves and our friends, but after only one year, we concluded our wine deserved much more. With only 10 acres in production (and another 10 under renovation), we pay exceptional attention to all our vines. Along with consulting enologist Attilio Pagli and cellar master Fausto Castellini, we produce fewer than 300 cases of premium wines. We are immensely proud of the results evident in all our wines, especially those made from Sangiovese, Colorino, and other Tuscan red grapes: our Chianti Classico, Chianti Classico Riserva, and "Le Balze," our super Tuscan. - *Maria Grazia Pacini*

