

THE SOURCE

GIACOMO BARALDO

TUSCANY



2020 TOSCANA BIANCO, 'IL PERGOLA DI SILVESTRO'

PRODUCER OVERVIEW

The artistic, free-thinking, and technically astute enologist and vignaiolo, Giacomo Baraldo, acts on intuition guided by his near decade of experiences in Bordeaux and Burgundy, Patagonia and New Zealand. Though his wines are exploratory and diverse, his single-site Sangioveses are his inspiration to unlock the potential of Monte Cetona, a geologically complex solitary limestone mountain halfway between Rome and Florence.

VINEYARD DETAILS

“Il Pergola” comes from 0.7ha of a local Grechetto massale selections planted in 2019 on a medium slope facing west at 585-605m on limestone bedrock with a rocky, white clay and silt topsoil.

CELLAR NOTES

Full skin maceration (destemmed) and natural fermentation for 4-5 wks in vat. Aged 12 months in old 400l French oak and 450l steel drums and then blended and aged 6 months in steel. Full ML. First sulfites prior to fermentation. No fining or filtration.

