



TENUTA DI NOZZOLE

Il Pareto Toscana IGT 2010

At 350 meters in elevation, the 10-acre Il Pareto vineyard has clay soil with lime and gravel-size stones. The soil composition is ideal for Cabernet Sauvignon, with a high proportion of galestro rock. Il Pareto grapes are manually harvested, destemmed and crushed before fermentation and malolactic fermentation in temperature-controlled stainless steel tanks. Maceration on the lees for 15 days promotes the extraction of optimal color and fine, structured tannins. The wine is aged in Allier oak barriques, part new and part one year old, for 16 months, and then in bottle for a minimum of 6 months.

92 POINTS
Wine Advocate
2010 vintage

94 POINTS
jamesuckling.com
2010 vintage

HARVEST NOTE

2010 had some difficult, alternating conditions, for example, the climate was colder than in recent years. During winter in Chianti, temperatures were close to zero, followed by a cool, rainy spring which slowed vegetative development. Heat in late June and early July “re-balanced” the growing season, but ripening continued more slowly from August-September. The harvest had good conditions, and careful vineyard work countered both the early summer’s excessive vegetative growth and the development of diseases. Viticulture and rigorous grape selection determined the final quality of the vintage. Despite the conditions, the wines are quite interesting. 2010 produced less quantity but not quality. Rich aromas and flavors, great structure and optimal acidity created Chianti Classicos for aging, another in a string of great vintages since 2000. Alcohol content is high but not excessive, in balanced wines with rich aromatic complexity.

TASTING NOTE

This wine’s classic Cabernet aromas and flavors of cassis and black fruits have intriguing dried herb, spice, vanilla and cedar notes. On the palate, jammy fruit leads to firm, noble tannins before a long finish.

FOOD PAIRING

Pairs well with roasted meats, hearty poultry, and game.

TECHNICAL DATA

GRAPES: 100% Cabernet Sauvignon

APPELLATION: Toscana IGT

PH: 3.68

ACIDITY: 5.51 g/L

ABV: 15.0%

AGING: 16 months in French Allier oak barriques, new and one year old; a minimum 6 months in bottle

POINTS OF DISTINCTION

100% Cabernet Sauvignon in the Super Tuscan style

Matured for 16 months in oak barrels for increased complexity

Safra 2013. Cantu Day, Buffet Nova Curitiba em 09/06/2016.