



AIA VECCHIA

AIA VECCHIA "ORLETO" TOSCANA IGT



PRODUCER PROFILE

Winery Owner(s):
The Pellegrini family
Winemaker:
Nicola Scottini
Winery Founded:
1996
Region:
Tuscany

WINE STORY

For generations the Pellegrini family have grown grapes in the Bolgheri region of Tuscany. In 1995 they founded their own winery and have since dedicated themselves to creating authentic wines representative of their terroir and their family's deep ties to the region. Orleto is Aia Vecchia's first new wine in over 20 years and a culmination of decades of interest in creating a monovarietal wine from Cabernet Franc, a grape that is perfectly suited to the Bolgheri area.

VINEYARDS & VINIFICATION

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| VINEYARD LOCATION: | Bolgheri, Commune of Castagneto Carducci |
| ELEVATION: | 80 m.a.s.l. |
| SOILS: | Sand, clay and limestone |
| TRAINING SYSTEM: | Spur-pruned cordon |
| FARMING PRACTICES: | Sustainable |
| AGE OF VINES: | 27 years |
| YIELD: | 6,000 kg |
| GRAPES: | Cabernet Franc 100% |
| TYPE OF YEAST: | Selected |
| POST-FERMENTATION PROCEDURES: | 30 days of maceration with pump overs 2 - 4 times daily |
| SECOND FERMENTATION: | N/A |
| MALOLACTIC FERMENTATION: | Yes, in barriques |
| FILTRATION: | Yes - Microfiltration |
| AGING CONTAINER: | 225L French oak barrels, 50% new, 50% second passage |
| AGING TIME: | 24 months |
| BOTTLE AGING TIME: | 16 months |
| PRODUCTION: | 2,400 bottles |
| VEGAN: | Yes |

TECHNICAL DATA

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| ALCOHOL: | 15 | TOTAL ACIDITY: | 5.20 |
| RESIDUAL SUGAR: | | EXTRACT: | 36.4 |