



PRODUCER PROFILE

Winery Owner(s):
The Pellegrini family
Winemaker:
Nicola Scottini, Winemaker &
Daniel Schuster, Agronomist
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

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
FERMENTATION:	Destemming and soft crushing
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

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