



# IL PARETO



*~ La Villa di Nozzole ~*

TENUTA DI  
**NOZZOLE**  
**TOSCANA**

INDICAZIONE GEOGRAFICA TIPICA

IMBOTTIGLIATO ALL'ORIGINE DAL VITICOLTORE AMBROGIO E GIOVANNI  
FOLONARI TENUTE S.A.R.L. - GREVE IN CHIANTI (FI) - ITALIA

e 750 ml

AMBROGIO E GIOVANNI FOLONARI

PRODOTTO IN ITALIA

14,5% vol



# IL PARETO 2018

*Indicazione Geografica Tipica (IGT)*

## ABOUT THE WINE

Il Pareto, 100% Cabernet Sauvignon, was born in the 1980s as a Supertuscan project and, already starting from the first vintage, it represents strength, power and sensory purity. This wine is part of a new vision of oenology, where we move from the study of native vines to the study of the suitability of the territory. It is not the vine that has adapted to the territory, therefore, but rather the discovery that the territory has the suitability for a limited production of grapes but characterised by a very high sensory complexity, where the typical characteristics of the grapes are maintained, enriching them with nuances and structure, body and elegance.

**Vintage:** 2018 was characterised by a regular winter with rainfall and temperatures in the seasonal average. Spring started with frequent rains, while the summer months of June and July were dry and quite warm. In August there was some rain while the weather returned dry in the harvest months of September and October. The grapes arrived in the cellar in perfect condition and with excellent polyphenolic ripeness.

**Tasting:** Firm structure managed with elegance. Hints of currant, bitter chocolate, caramel, citron and balsamic aromas on the finish. Intense mouthfeel sensations of elegance and balance.

**Pairing:** Villa di Nozzole suggests to pair it with stewed hare and mashed cauliflower and truffle.

**First vintage:** 1987

**Shelf life:** up to 30 years

**Curiosity:** Pareto is the winery's cru, a great challenge and a winning bet for the Cabernet Sauvignon grapes in the Chianti area. It is produced only in the best years.

## LAND

**Production area:** Il Pareto is made from grapes grown on a vineyard of Tenuta di Nozzole in the municipality of Greve in Chianti

**Altitude:** from 330 to 370 MSL

## GRAPES

**Grape variety:** 100% Cabernet Sauvignon

**Plant pattern:** 3,000 - 5,000 plants per hectare

**Production per hectare:** on average 5.5 tons of grapes

**Grape yield:** 60%

## CELLAR

**Vinification:** by maceration with délestage and rackings in stainless steel vats at a controlled temperature of 28 ° C.

**Duration:** about 22 days

**Aging:** in steel vats for the first 2 months, then in 225-liters toasted French oak barrels with a custom rotation for 24 months (barrels of which 30% new, 40% one year old, 30% two years old)

**Refinement:** in the bottle for at least 6 months



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