

Pacina



Viticulture:

- **Farming:** Practicing organic since the early 1980's, with some biodynamic practices
- **Treatments:** Copper sulfate and biodynamic preparations
- **Ploughing:** Annual ploughing to promote vineyard health, with grass tolerated between the vines
- **Soils:** Limestone-clay and sand, known locally as "Tufo di Siena"
- **Vines:** Trained in Cordon de Royat, vines average 30 years old, with the oldest planted just after Second World War.
- **Yields:** Controlled through severe winter pruning and debudding
- **Harvest:** Entirely manual, usually late September-early October
- **Purchasing:** Entirely estate fruit

Vinification:

- **Fermentation:** Following total destemming, varieties co-ferment spontaneously in concrete tanks. Cuvaison lasts c. 30 days.
- **Extraction:** Wines see pumpovers during maceration.
- **Chaptalization and Acidification:** None
- **Pressing:**
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation



Aging:

- **Élevage:** La Malena and Pacina Toscana Rosso spends 14 months in neutral oak barrels. Donesco spends 12 months in concrete vats.
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** All wines are unfinned and unfiltered.
- **Sulfur:** Applied only at bottling if necessary, with c. 10-20 mg/l total sulfur

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Pacina Toscana Rosso



At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Sangiovese (95%), Canaiolo and Ciliegiolo (5%)
- **Average Annual Production:** 35,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From various gently-sloped parcels surrounding the domaine in Castelnuovo Barardenga
- **Soil Types and Compositions:** Limestone-clay and sand, known locally as “Tufo di Siena”
- **Vine Age, Training, and Density:** Trained in Cordon de Royat, vines average 35 years old, with the oldest planted just after the Second World War
- **Average Yields:** Controlled through severe winter pruning and debudding
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** Following total destemming, varieties co-ferment spontaneously in concrete tanks. Cuvaison lasts c. 30 days.
- **Pressing:**
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** 14 months in neutral oak barrels
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied only at bottling if necessary, with c. 10-20 mg/l total sulfur

In The Glass: