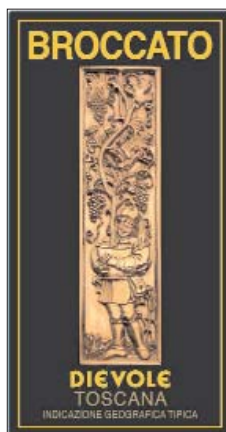


DIEVOLE

Tuscany Italy



Broccato IGT 2006

THE VINEYARD

Located in the heart of Tuscany, near the fabled town of Siena, in the Etruscan hamlet of Vagliagli, is the home of the 411 hectare fenced private Dievole Estate. Dievole began producing wine in 1090. To put this in perspective, 1090 was the year when Chinese discovered gunpowder, when Pope Urban II ordered the Crusaders to the Holy Land and when Viking Leif Erikson set sail for North America. Dievole vineyards are the perfect alliance between tradition and scientific technical innovation. They are the fruit of viticulture masters whose know-how is exalted by the most modern techniques of wine-growing management. Viticulture in Dievole means revealing the area's extraordinary potential. It also means creating the perfect plant production balance and making the most of the "divine valley", as Dievole's etymology suggests. Dievole's sixteen single vineyards cover about one fourth of the estate- 96 hectares (200 acres) at 400-600 meters above sea level. Every single vineyard is safeguarded by its own vineyard master. Sixteen individual vineyards; created, directed and safeguarded to nurture different styles of Chianti Classico, all true to themselves. "Broccato", our icon Super-Tuscan is a blend of Dievole's best grapes from the vineyards of Campinuvovi and Madonnino. The vineyards are a south east exposure with a soil that is argil (clayey) with stones. The training method of the grapevines, which are approx. 7-9 years old, is cordon spur. The vineyard density is around 5000 plants per hectare and the average production per plant is approx. 1,0 to 1,5 kg (higher average production for Sangiovese and Merlot, lower production for Petit Verdot)..

HARVEST & AGEING

In order to maintain the best quality, all grapes have been hand harvested in baskets during mid September. Each varietal is vinified separately. The pre-maceration occurs for 2-3 days at 5°. The maceration continues until 28-30°C. for a total of 15-20 days in 8,000 lt oak casks. The post-maceration is for 7 days at 28-30°. Following vinification, Malolactic fermentation then occurs spontaneously. The wine is aged in 1st or 2nd passage French Barriques for about 10-12 months. Final ageing takes place in 8.000lt. Vat-casks for about 6-8 months with bottle ageing lasting for at least 6 months.

WINEMAKER'S NOTES

Intense deep ruby in color. The nose is concentrated with a touch of violets, fruity -plums, cherry, vanilla and spice. Ripe, dry, full body, tannic and soft on the palate.

Production: 25,000 bottles

Grape Varieties: 85% Sangiovese, 12% Merlot and 3% Petit Verdot

Finished Alcohol: 13.% Acidity: 6.2 Residual Sugar: 1.5g/l



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com