



Rigoloccio Il Sorvegliante I.G.T.

(eel sohr-vayl-YAHN-tay)

The estate of Rigoloccio is above a pirite (“Fool’s Gold”) mine, with the roots growing into the top of the mine. This offers the wine a remarkable pencil-lead, mineral quality; a fascinating metallic dustiness that presents great structure to the fruit of the wine. All this, and a unique blend of Cabernet Sauvignon, Cabernet Franc, and Alicante. Wow! The vineyard is just East of Bolgheri, near the Tuscan coast, so the effects of the sea are powerful and evident. From master winemaker Ezio Puggelli, this is a wine not to be missed.



LOCATION

Toscana, Italia.
(Town of Gavorrano)
10 hectares. 100 meters.



SOIL

Mixed soil with micro-elements and mineral content.



ESTATE

Rigoloccio.
(ree-goh-LOH-choh)



VINE

Spurred Cordon.
8,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Ezio Puggelli & Alberto Abati.
(AYT-see-oh poo-JAY-lee)
(ahl-BAYR-toh ah-BAH-tee)



VINIFICATION

Maturation and fermentation with controlled temperature for three weeks, with pumpovers and punching down.



VARIETALS

40% Cabernet Franc,
40% Cabernet Sauvignon,
20% Alicante.



BARREL

2nd and 3rd passage French barriques.



RESIDUAL SUGAR

0.6 grams per liter.



MATURATION

12 months in the barrel.
6 months in the bottle.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

800 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Top Sirloin, roast beef, and aged cheeses.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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