



AMBROGIO E GIOVANNI FOLONARI

T E N U T E



IL PARETO

Toscana IGT



THE LAND

Area of production: Nozzole Il Pareto is made from grapes grown in a vineyard of the same name, located on our historic Nozzole estate, in the town of Greve in Chianti

Altitude: from 330 to 370 MASL

THE GRAPE

Vines: Cabernet Sauvignon: 100%.

Planting density: 3,000 – 5,000 vines per hectare

Production per hectare: on average 5 tonnes of grapes

Yield in wine from the grapes: max. 65%

IN THE WINERY

Vinification: by maceration with délestage and pump-overs in stainless steel vats at a controlled temperature of 28°C (82°C). Duration: about 22 days.

Ageing: in stainless steel for the first two months, then 16-18 months in 225 litre (59 gal) barrels made from toasted French oak with a 33% turnover.

Bottle ageing: minimum 6 months

THE WINE

Tasting: Aromas of great complexity elegantly combining spices and wild, red berries. It is powerful and intense on the palate, deep and full-bodied, revealing a rare tannic maturity on the finish. Harmony and elegance at its best.

At the table: At “Villa di Nozzole” we like to serve it with a hare stew accompanied by cauliflower and truffle purée.

First harvest: 1987

Shelf life: up to 30 years

Interesting fact: Il Pareto is the cru of the company, a major undertaking and a gamble that has paid off for Cabernet Sauvignon in the Chianti area. It is only produced in the best years.

Ambrogio e Giovanni Folonari Tenute S.a.r.l.

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