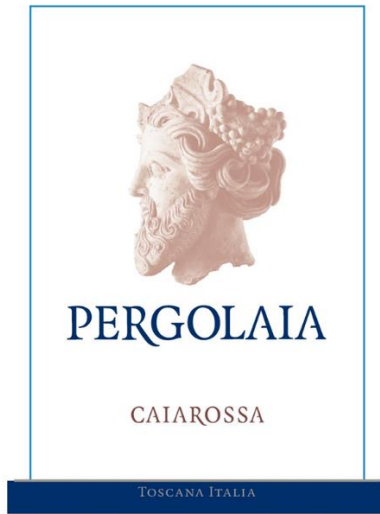


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Caiarossa Overview

Owner: Eric Jelgersma

Country: Italy

Region: Val di Cecina – Tuscan Coast

Founded: 1998

Annual Production: 15,000cs (total)

Description: Caiarossa was founded in 1998 in the Val di Cecina, southwest of Florence and just inland from the Tuscan Coast. The winery takes its name from the intense red soils of the region. The property was acquired in 2004 by Eric Jelgersma, owner of famed Bordeaux estates Ch. Giscours and Ch. Du Tertre and has since become a critical darling, featuring a string of top scoring wines.

Wine Notes – 2015 Pergolaia (Caiarossa)

Since its 1998 acquisition by the noted Bordeaux vigneron Eric Jelgersma (owner of Ch. Giscours and Du Tertre in Margaux), Caiarossa has become one of the leading lights of the Tuscan Coast. The estate is located just inland from the sea and features varied soil types and a microclimate that balances abundant sunshine with large diurnal temperature variations. The certified organic and bio-dynamic vineyards are planted to 11 different varietals, including classic Bordeaux cultivars as well as Syrah, Chardonnay and Viognier.

While technically Caiarossa's second label, the 2015 Pergolaia is a superb offering in its own right. This classic Super Tuscan blend of Sangiovese, Cabernet Franc and Merlot hails from the Serra all'Olio vineyard, the wine garnered double 94-point scores from Wine Spectator and Wine Advocate.



- 90 pts (May 2019)



- 93 pts (Jun 2020)



- 91 pts (Apr 2019)

Technical Specifications

Varietal Composition:	80% Sangiovese, 17% Merlot, 3% Cabernet Franc
Vineyard Region:	Val di Cecina, Tuscan Coast, Italy
Age of Vines / Aspect:	Average 20 years on steep slopes at 150-220 meters
Production Volume:	4,200 cases
Soil Types:	Calcareous clay and partially ferric sand with high stone content
Wine-Making / Vinification:	100% destemmed grapes, fermented with native yeast 80% in 50hl wooden casks, 20% in smaller concrete vessels for 15-25 days Aged in 500hl oak tonneaux and 15-25hl 2 nd and 3 rd use oak barrels for 12-16 months followed by 10 months in concrete, filtered and fined before bottling, 12 months bottle age before release
Alcohol / Volume:	14.0%
Residual Sugar:	0.4 g/L
Acidity:	5.0 g/L

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The 2014 vintage of this blend was very easygoing and simple, coming from a cooler, rainy growing season. The 2015 Pergolaia, on the other hand, has broader shoulders. Each of the varieties are vinified separately: Sangiovese, Merlot, Cabernet Sauvignon and Cabernet Franc. The wine offers a big and expansive mouthfeel, although the tannins were a little dry in the first bottle we tasted. In the second one, they softened out just a bit more.

90 Points, Monica Larner (May 31, 2019)



Expressive and complex, offering black cherry, black currant, violet, wild herb, iron and tobacco aromas and flavors. Vibrant acidity and a dense matrix of tannins deliver a long finish that should ensure a good evolution. Sangiovese, Merlot and Cabernet Franc. Drink now through 2025. 8,600 cases made, 2,000 cases imported

93 Points, Bruce Sanderson (June 3, 2020)



An easy and polished sangiovese with cherries and hints of chocolate and hazelnuts. Medium body. Light tannins and a crisp finish. Sangiovese with merlot and cabernet franc. Drink now.

91 Points, James Suckling (April 24, 2019)