



ALLORAVINO

Antica Storia
LA PARRINA

Villa La Parrina, Albinia in the Maremma

More than a vineyard or an Azienda Agricola; a principality!

<https://www.parrina.it/en/visit-wineyards-and-tasting.htm>

INTRODUCTION

Surrounded by olive groves and orchards, framed in a territory of rare beauty, Tenuta la Parrina is one of the oldest and most fascinating farms in the Tuscan Maremma. Located on the edge of the Oasi Naturale di Orbetello wildlife lagoon. 60 of the 200 hectares farmed by La Parrina are planted to vines. The vineyards lie on the east side of Monte Argentario peninsula directly the Mediterranean sea. A complex and evocative site. They also grow fruits, grains, wild game as well as make pasta, flours, honey, jams, tomato sauce, olive oil and cheeses – the whole property is certified Agriqualità. The process requires composting, crop rotation, soil management, and rational water use to insure diversity and sustainability. No GMOs, fertilizers, insecticides, or herbicides are allowed. Founded in 1830 at the behest of the Florentine banker Michele Giuntini, Tenuta La Parrina is led with passion and dedication by Dr. Marchesa Franca Spinola who since 1979 has been promoting respect for biodiversity, protection, and enhancement of this beautiful expanse. After widespread appreciation of Parrina's wines in the 1950s, the La Parrina applied for the recognition of the Denomination of Controlled Origin (DOC) which was granted in 1971.

THE VINEYARD

Our vineyards are located on about 60 hectares of land. Red wine vines include Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot, Alicante and Syrah. White wine vines include Ansonica "Ansonica Costa dell'Argentario", Vermentino, Sauvignon Blanc, Trebbiano and Chardonnay. The production of DOC Parrina is located at the foot of a hilly area of Orbetello's municipality and is characterized by two types of ground: sandy and sandy loam. The vines are cultivated using "cordone speronato" which leaves few buds on the plant that help increase fruit concentration and aromatic compounds. Moreover, the dramatic diurnal range helps to develop the complexity and aromatic intensity of the wines.

- **SOIL COMPOSITION:** Sand/Sandy Loam
- **SLOPE/ELEVATION ORIENTATION:** Varies significantly by vineyard and block
- **DATE PLANTED:** 1860
- **YIELD:** 3.25 TPA (80 q/ha)



WINEMAKING PHILOSOPHY

The winemaking tradition of this area dates to Etruscan times handed down by the Phoenicians and Greeks, and later, by the Romans. The coining of the company's name probably occurs during the Spanish State of the Garrisons (XVI-XVIII century b.c.) in fact Parrina's name could result from "parra" which in Spanish means grapevine. Their method of production combined with the unique and varied terroir of their vineyards helps to develop a singular complexity and depth not found in many producers.



Name: Parrina Vermentino DOC

Appellation: 100% Vermentino

Description: Picked at three different stages of ripeness for complexity and cold macerated for 24 hours in separate lots. The wines are then blended post fermentation and continues to age on the fine lees for several months before bottling.

Vineyard: Muraccio Basso with Clay/Calcareous soils

Avg. Production: 80qa/ha, 500 9L cases