We are proud to be certified organic and carbon neutral.

Grapes 65% Merlot and 35% Cabernet Franc

A rea of production Chianti Classico, Tuscany, Italy

oil
Lime and clay with a considerable presence of gravel size stones

Y ield 50 qt/ha

V ineyard technique

Vine age Plantings completed in spring 2000

Plant density 6,900-11,000 plants per hectare

Aging 18 months in barriques, 12 months in bottle



Grapes are first selected during harvest in the vineyard and then with the optical sorter when they arrive at the winery; they are destemmed and the whole berries are immediately put into French oak fermenters.

Alcoholic fermentation The temperature is computer controlled in the tanks where the must is kept in contact with the skins for about 30 days; manual pigiage and remontage are done frequently, throughout the day every 4-6 hours and weekly one delestage is done.

Malolactic fermentation French oak barriques (100% new)

Maturation On fine lees for 6 months in barriques

Tasting notes

Rich, concentrated and muscular, yet wonderfully balanced with big tannins and deep tiers of cherry, plums and wild berries, and nuances of spice, vanilla and licorice. A long flavorful aftertaste echoes with juicy fruit and mouthwatering tannins for minutes afterwards. Sensual and young, this wine promises a long life in the bottle. Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered



AG Vinous	2020, 2018 2019, 2016	93 points 92 points
Gambero Rosso	2010, 2009	•••
Wine Advocate	2018, 2015 2016 2011, 2009, 2006 2010, 2014	95 points 96 points 93 points 94 points
James Suckling	2020, 2018 2019, 2016 2015, 2011, 2009 2010, 2008	95 points 96 points 93 points 94 points
Wine Enthusiast	2018	93 points
Wine Spectator	2020, 2018, 2006 2015, 2011, 2007	94 points 93 points



Picconero 2014



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