



FARMING

Biodynamic, Organic

VARIETALS

Sangiovese

FEATURES

Cork

ABV

13.5%

AVAILABLE SIZES (L)

0.750



Bakkanali

'Rosa' Toscana Rosato

ITALY, TUSCANY



ROSE

WINERY OVERVIEW

Inspired by their, if not mystical, then certainly cherished experiences of gathering together to share great wines (i.e. [Baccanalia](#)), the duo of Sebastian Nasello (historic winemaker at Le Ripi in Montalcino) and Hugo Fabbri have finally found a terroir all their own. Coming from decades of experience in the fine wine world of Montalcino, they found it right under their noses, just across the valley on the dormant volcano of Mount Amiata. Their vineyards and garage cellar are located on Amiata's northern slope, in the windy mountain village of [Poggioferro](#) (600-800 meters). A place that's known more for itinerant sheep herders than vine tenders. Volcanic mountain Sangiovese – here we come!

Monte Amiata - the largest and highest (1,738 meters) of a series of extinct Pleistocene lava domes between Siena and Grosseto. The soils are a complex matrix of ancient limestone sediments, volcanic sands, and Flysch; there are also quite extensive hydric reserves. Bakkanali is certified organic, and in conversion to being certified biodynamic on a total of 5.5 hectares of vineyards. The Sangiovese vineyards around the cellar have high iron content (thus the name of the village Poggioferro, Hill of Iron). As you go higher, the volcanic soils peak out more, as found in their Chardonnay vineyard at 800 meters. The limestone gives the wines tension; the volcanic sands add their own spicy-minerality; and, as always, the higher altitudes tweak everything.

High Hill Sangiovese vs Mountain Sangiovese

There's an affinity with the high-altitude Sangiovese from Radda or Lamole (c. 600m), yet Amiata's volcanic banks (600+ m) are exceedingly more desolate and wild. The wind howls here. In fact, this Sangiovese reminds us the mountain Sangiovese from Multiliana more than anything in Brunello or Chianti Classico. Monte Amiata technically falls under the Montecucco DOC, but the mountain wines found here have little to do those wines found at lower elevations and completely different soils. For that reason Bakkanali is bottled as a vino da tavolo.

All the wines manage to merge fine wine details with drinkability, displaying a deep spicy minerality, skeins of sea salt, and an alluring vertical quality to the structure. In short, volcanic mountain Sangiovese – made by people that are chasin', lovin' and drinkin' fine natural wines from around the world.

VINEYARD

Average vine age: 15 years old

TERROIR

Volcanic sand, limestone, and flysch of marl and sandstone

VITICULTURE

Harvesting is done between August and early September.

VINIFICATION

Destemming and soft press after 24 hours on the skins. Elevation for 6 months in stainless steel or unlined cement tanks.

