

2022 - the second half of 2021 was incredibly dry, even autumn 21 and winter 22 did not bring the usual Lucchese rains nor the humid climate, a rather alpine atmosphere with dry and cold air. Difficult to find the days to be able to spray the preparations, you had to be ready and quick because immediately after a short rain the north wind came in and dried quickly. Even winter and spring were dry and the growing season started almost a month later. May brought rains in the first ten days, we took the opportunity to spray one only 501. From mid-May to mid-September only two or three 3 mm drizzles, good only for wetting the dust. Incredibly, even with the 15 months of drought, the vineyards did well, they grew so quickly that they engaged us in management work, the grapes ripened beautifully in September, at the same time as in 2021, the later varieties benefitted from the rain in mid-September and brought also a fair amount. Powerful and concentrated wines with great fruit, low yields.

GRAPES

95% Sangiovese accompanied by the Tuscans Canaiolo, Ciliegiolo, 1220 bt were produced.

VINIFICATION

Grapes de-stemmed by hand on a sieve, pressed with the feet and left to ferment naturally in small tubs without temperature control. Malolactic done.

AGEING

Maturation stainless steel 18 months.

BOTTLING

Without filtration in spring 2024

TASTING NOTES

A very fine wine, elegant and very expressive, typical of our terroir. Slow ageing and expressing Lucca rather than the producer ego.

Tuscany Region, Lucca, Italy

Alcohol (ABV) 13%