

2023 - After the long drought of 2022, which continued during the winter of 2023, the rain arrived in spring. It is said that farmers are never happy, in fact having to deal with natural elements puts a strain on man's preparation, elasticity and effort. The humid and wet spring has reawakened mould, in particular downy mildew has developed quickly and lethal throughout Italy. In some vineyards unstoppable. Production was abundant, Jupiter in Pisces a water sign until May 15th. From that date things have slowly improved, Jupiter in Aries brought a hot and dry summer. Where we defended the grapes well, the harvest was abundant and rich in aromas, unfortunately in some vineyards we lost up to 80%. The quantity is small, although of very good quality. Harvested from 4 to 26 September.

TINGOLLI

Tingolli is our cru. The name derives from the dialect of Lucca because, despite being easily accessible, the vineyard is surrounded by woods and walking between the rows one has the sometimes alienating sensation of being lost in another world where even the light and the singing of the birds have something of exotic. "Swallow the wolf !!" the villagers wished the peasant who went there. Good luck means the same thing, but it doesn't make the same intensity. Geologically, these are relatively ancient soils originating from clays and fluvio-lacustrine sands, sometimes compacted into round reddish pebbles. The period in which they formed is the Pleistocene, between 2 and 5 million years ago. On these lands, formed by subsequent glaciations, large mammals such as the mammoth walked while man, timidly and with great fear, began to appear.

The hill on which it rests is exposed to the South-West, 180 meters above sea level, 3500 plants per hectare.

The vines are about 45 years old and we have Trebbiano, Vermentino, Malvasia and a good 15% of Colombana (otherwise known as Verdea), a grape with an intense flavor that due to the loose character of the bunch and the resistant skin was also used for drying. We have added a little Viognier to soften the primordial strength of the varieties present

The vines are very vigorous and only with biodynamic preparations can we transform this vigor into strength (thanks to the 500) and strength into expressiveness (thanks to the 501). Through Biodynamics we are able to channel the primitive strength of Tingolli into an intense, floral and austere wine.

One third of the grapes undergoes a short maceration, not much, about a fortnight, another third, in anfora macerate for 2 months, the rest in wood is

pressed whole bunch. In June we blend the 3 thirds, bottle it and mature it until next year.

About 1300 bottles were produced in 2023.

Tuscany Region, Lucca, Italy

Alcohol (ABV) 13%

Closure Natural cork

Residual sugar None

Classification IGT Toscana

Solfiorosa 38 mg / lt