



Vineyard

10-20 years old
450-500 m above sea level.
Limestone and clay.
Guyot and spurred cord
Yield: 70 q/ha
Plant density: 6500 pl/ha

Grape variety

100% Sangiovese

First Vintage

2014

*Conduzione biologica
(Certificazione ICEA)
dei vigneti dal 2006*

Alcol

12,50%

Manual harvest

September 2024. Hand-picked with two selections: in the vineyard and on a vibrating sorting table.

Vinification

The grapes are harvested early to ensure greater acidity and immediately pressed without maceration. Fermentation takes place for approximately 40 days in non-vitrified Nombrot cement tanks at 15 °C

Aging process

4 months in concrete and steel tanks for stabilization and spontaneous clarification

Date of bottling

February 2025

Number of bottles

6000 bt da 0,75 Lt

Cork

Lafitte Micro IT
Selezione Riecine 45-24

Label

O.G.A. Typography



Awards

2022	91 James Suckling	
2021	91 James Suckling	
2019	94 James Suckling	90 Wine Advocate

The glass bottles used are lightweight and environmentally friendly. The capsules and labels used for the bottles are recyclable and regeneratable Polynatures compliant with EU Directive 94/62/EC and certified CSI Recyclabe Polylaminare. The packaging and transport boxes are PEFC certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.