

ANNICK

Varieties:

Sauvignon Blanc 85% & Vermentino 15%

Harvest:

Harvest started in the last week of August with the Sauvignon blanc and continued until mid-September with the harvest of the later ripening Vermentino. Handpicked and selected in two steps to only work with the highest quality, the grapes were brought to the cellar in small boxes to keep the skins in full health.

Vinification:

The two grape varieties were fermented differently, according to their character, to express their tipicity at its best.

To maintain the freshness of the Sauvignon Blanc, the grapes were pressed immediately and fermented at controlled temperature in white, with only their indigenous yeasts.

The Vermentino was macerated on the skin for 4 days, to extract phenols and give structure. Naturally, also the Vermentino was fermented exclusively on its natural yeast, in cement.

After completed fermentation, the wines were united and matured on their fine yeast in steel for about 4 months, to integrate & harmonize their characteristics.

Characteristics:

Of clear, golden-yellow color with green reflexes, Annick invites with the freshness and elegance of the Sauvignon blanc on the nose. Citric notes and fresh fruit glide over to sapidity and structure, with hints of muscat, thanks to the short skin-maceration of the Vermentino.

This dance of freshness and fruit, progressing to a clean and juicy finish, are a stimulation for the senses.

Pairing:

Classic with fish and shellfish, thanks to its freshness and good structure. Also interesting with white meat or with typical Tuscan Salami, whose fatness and flavours Annick is able to harmonize.

Temperature: 9- 10 degrees

MATILDE

Varieties:

Sangiovese & San Forte (indigenous grape varietal)

Harvest:

The harvest started around the end of August with the pre-selection of the best bunches of the Sangiovese and San Forte vines, while still having a nice level of acidity but already reflecting the mature varietal characteristics.

Vinification:

To maintain freshness and minerality, the hand selected grape bunches are pressed immediately (after a maximum of 5 hours pre-maceration) and fermented in style Blanc de Noir, temperature controlled in steel tanks, with only their natural yeasts.

Thanks to natural sedimentation before and gentle racking after fermentation, the Rosé, after having matured on its fine yeast for 4 months, has clarified itself naturally and can be brought to the bottle without implemented clarification methods, to maintain its full flavour.

Characteristics:

Of salmon rose colour, Matilde presents a fruity nose of raspberry and violets. Fresh, fruity and slightly tannic on the palate, it finishes off with a lingering minerality.

Pairing:

As an aperitif, or ideally paired with smoked ham, salami, paté or shrimps. With some lightly fried fingerfood or light summer dishes or typical tuscan antipasti based on cheese and salumi

Temperature: 9 – 11 degrees

DAPHNÉ

Varieties:

80% Trebbiano Toscano 20% Malvasia Bianca

Harvest:

The carefully selected hand picked grapes are harvested during the last week of September and brought to the cellar in small crates to maintain the skins healthy.

Vinification:

Daphne is the result of dedicated work and research to understand how to express the best of the Trebbiano & Malvasia Bianca's characteristics. Fermented on their skin for five days in small open vats, gently being bathed down by hand to smoothly extract flavours, tannins & phenols, the grapes release their characteristics into the wine.

This technique, known as Orange Wine making, allows the grapes, to give the wine structure. After five days, the wine is transferred into Barriques and Tonneaux, where it finishes the fermentation and matures for about 10months. Daphné ferments exclusively on the grape's indigenous yeasts, without any chemical additives, and is bottled without clarification or filtration.

Characteristics:

Golden in colour, Daphné is a complex wine with structure and

body.

On the nose floral, thanks to the Malvasia Bianca, with hints of herbs, that lead to a voluminous and mineralic palate with a good structure, thanks to the Trebbiano Toscano. Some fruit and tannins noticeable with a pleasing and lingering aftertaste.

Pairing:

Thanks to its structure, Daphné combines very well with dishes that usually ask for a red wine, such as white meat, mature cheese, foie gras etc. In perfect harmony – as an insider's tip – you will find it with truffle-dishes (no wonder, the white truffle is indigenous to this territory) or a spicy Indian curry, whose pungent flavours Daphné is distinct to evolve and embrace

Temperature: 12-17 degrees

Tip: decanting 20min before drinking, enhances Daphné's flavours

SINCERO

Varieties:

Sangiovese , Cabernet Sauvignon , Cabernet Franc

Harvest:

Sincero 2016 is the result of an attentive selection of grapes coming from our vineyard exposed to south-east.

Vinification:

Completely natural vinification in cement tanks on exclusively indigenous yeasts.

The grapes are gently fermented on their skins for about 20 days, without any enological additives, except for a minimal

amount of sulfites prior to bottling.

In wooden oak tanks of 50hl capacity (so-called Troncoconici in Italian), the malolactic fermentation takes place completely naturally. After having been racked, Sincero matures and integrates its flavours in oak and cement tanks for about 6 months.

Characteristics:

Red wine of perfect drinkability.

On the nose, it expresses delicate fragrances of violets and roses. On the palate flavours of ripe cherries, full and fresh with pleasing tannins that are present but not invasive.

Pairing:

Perfect in combination with typical Tuscan dishes, salami and red meat.

Temperature: 14- 18 degrees

CHIANTI

Varieties:

Sangiovese 90 % , other varieties 10 %

Harvest:

Our Chianti DOPG is the result of a careful selection of grapes from the eastern slopes of our youngest vineyards.

Vinification:

Vinification takes place in cement tanks in a totally natural way without any enological additives and no inoculated yeast. Fermentation is carried out in a very gentle way. Delastage allows us to extract the flavours in a very subtle way, and the following malolactic fermentation contributes to the soft

character of this Chianti. The wine is matured in concrete and stainless steel vats.

Only before bottling we add a minimal dose of sulfites to avoid oxidation and keep the wine healthy.

Characteristics:

Fruity and juicy with cherry, wild berries and violets which are the typical aromas of our young Sangiovese plants.

Lively on nose and palate with lush mouthfeel and a refreshing acidity.

Pairing:

With red meat, cheese platters, charcuterie or enjoyed on its own

Drinking temperature: 14 – 18 degrees

NICOLE

Varietal:

Sangiovese 100%

Harvest:

The grapes were attentively selected and hand picked on our vineyard with the best exposition, south-east, on the highest altitude of our estate.

The training system features cordon spur.

Vinification:

Nicole is fruit of our grape's natural fermentation, without any enological additives. The grapes have been fermented in wooden oak casks (so-called Troncoconici) with daily punch down.

Matured in 40hl capacity oak tanks for about 10months, Nicole is being bottled without clarification or filtration.

Characteristic

Of deep ruby color, Nicole is an example of Sangiovese at its best – succulent and powerful, at the same time refined and elegant.

Intriguing and complex on the nose, with a fruity component well recognizable also on the palate. The tannins are present but round and well integrated.

A characteristic wine of excellent drinkability.

Pairing:

Nicole expresses herself best with typical Tuscan tomatoe based dishes, Pizza and Pasta.

Ideal with sausages, typical Tuscan starters, semi-matured cheeses, red meat, offal (especially tripe in tomatoe sauce).

Temperature: 14-18 degrees

COSIMO

Varieties:

Sangiovese and indigenous grape varieties
(San Forte, Buonamico, Canaiolo, Malvasia Nera)

Harvest:

Cosimo 2015 is the selection of the best grapes of our old vineyard which has more than 60 years of age and has been planted in traditional Tuscan style:

Various indigenous grape varieties planted assortedly in one single plot. This biodiversity lets the grapes “be together”, from the vineyard to the bottle.

The vineyard is exposed north-east with a density of 3000 plants per hectare.

Vinification:

Cosimo represents an important example: expression of terroir in its full elegance and finesse. Fermented in small open containers of 10hl, gently being bathed down by hand several times a day to extract the characteristic flavours of the varieties, Cosimo is the fruit of a completely natural vinification. The grapes stay on skin contact for about 20 days, fermenting with only their natural yeasts and without any enological additives, except for a minimal dose of sulfites prior to bottling. After gently having been drawn off the skin, the wine is transferred into French oak barrels of 2nd, 3rd and 4th passage, where malolactic fermentation takes place naturally and the wine matures for about 12 months.

Characteristics:

Cosimo expresses a complex range of sensorial impressions: Fruits like plum and blackberries are joined by fragrances of roses, dried petals and pot-pourri. Then the spicy notes emerge, followed by a slight hint of tobacco. On the palate, its austere outset bursts into fruit pulp, and the enveloping tannins lead to a complex, perfectly balanced and lingering final.

Pairing:

Ideal in combination with red meat, game meat and mature cheese.

Temperature: 16-18 degrees

SANFORTE

Variety: San Forte

Sanforte is a rare indigenous grape variety that has found its

ideal environment in our terroir. It grows in our 65-year old vineyard, from whose origin selected shoots were grafted on two more plots. Sanforte proves to be a healthy grape, naturally at ease in our vineyards, fully expressing its tipicity. DNA – Analysis of latest research has proven what we had witnessed over the years while tending this variety – it is a unique variety, clearly distinct from Sangiovese. For a few years, we have vinified Sanforte in small quantities to fully understand its characteristics. The 2016 vintage represents our first bottling of a 100% Sanforte.

Harvest:

Handpicked in small crates, Sanforte is harvested when the grapes have the ideal balance between ripeness and acidity to express its unique characteristics.

Vinification:

Sanforte is vinified in a completely natural way in small open vats called *mastelle* where bathing of the skins into the must is done by hand, so that the phenols, flavours and colour are extracted very gently. Sanforte is fermented free of any oenological additives, neither selected yeast nor sulphites. Natural clarification is supported by considering the cycle of the moon to decide racking dates. Maturation in French oak of fourth passage.

Characteristics:

Elegant and refined, with notes of black pepper, cherries and a balanced acidity. A uniquely intriguing wine. Serving Temperature: 16-18 C

FEDARDO

Varieties:

Trebbiano 90% & Malvasia Bianca 10%

Harvest:

The grapes used for this traditional Vin Santo have been harvested from over 50 years old vines with a density of 3000 plants per hectare. The training system is cordon spur.

Vinification:

After harvest, the grapes are being hung up under the roof top to dry for at least 4 months until they have reached their required sugar density.

Then the raisins are pressed, and the juice will be put in small wooden casks, so-called "caratelli", of 50 or 100 liters, where they will slowly ferment. The caratelli are being sealed and remain closed for more than 5 years.

Thanks to this long and slow fermentation and oxydation, the Vin Santo matures into a precious wine that reflects time and uniqueness.

Characteristics:

Of dark amber, the Vin Santo presents intense profumes that remind of almonds and dried fruit.

Pairing:

Sweet "Wine of meditation", to be enjoyed with a Cantuccini (typical Tuscan almond biscuit, that can be dipped into the Vin Santo),

or to be paired with matured cheese, blue cheese or liver paté.

Temperature : 9 – 10 degrees

Extra virgin olive oil
Monovarietale Mignola

Extra virgin olive oil