

Alicante 2019



Biodynamic viticulture also means rediscovering traditions, abandoned in favour of more commercial non-native varieties. Alicante Nero represents our way of being vigneroni. Alicante Nero is a native variety of Upper Maremma, which was removed to make space for other varieties with deeper colours and stronger bodies.

We returned it to its native land in 2003, when we tenaciously started to plant Alicante vineyards, with the strong belief that this grape variety could be the most genuine and authentic expression of the Mediterranean Maremma.

We were right and today it is one of our most precious gems. It has found its natural habitat in the “La Pieve” vineyards: clay soils mixed with pebbles and conglomerates give a light, delicate and harmonious character.

Appellation: IGT Toscana Alicante Nero

Grape variety: Alicante Nero

Training system: spurred cordon

Altitude: 250 m/asl

Harvest period: end of August

Yield/ha: 45 hl

Alcohol content: 12.5% vol

Ageing: 10 months in concrete tanks

Vinification notes: 20% whole clusters

First vintage: 2013

Bottles produced: 7,000

