

Dante and Helena Lomazzi farm biodynamically, living the peaceful Tuscan life full of joy, good wine, good food and good company that we all dream of. They have 4 hectares that have been in Dante's family for generations. The soil is mostly red clay and full of fossils. They work the vineyard like a garden and are entirely to be loved and envied.

VINTAGE: 2020

REGION: Tuscany, Italy **GRAPES: 80% Sangiovese, 10% Colorino** 10% Malvasia Nera **YEASTS: Native MACERATION: 30 days FERMENTATION:** Semi carbonic in stainless steel AGING: 6 months in concrete and steel **CLARIFICATION/FILTRATION: Unfiltered/** Unfined ADDED SO2: 10ppm at bottling **ALCOHOL CONTENT: 13% FARMING: Organic** SOIL: Clay, argillous calcar with fossil shell **VINE AGE: 57 years TOTAL PRODUCTION: 4000 bottles** VOLUME: 750mL

