



LA CERRETA Rio de' Messi

REGION/ ORIGIN	Toscana / Maremma Rio de' Messi IGT	WINEMAKER	Mattia Mazzanti
VINTAGE	2015	WINERY ESTABLISHED	1986
VARIETALS	80% Cabernet Sauvignon 20% Merlot	VINEYARD(S)	Estate fruit – 8 hectares
ALCOHOL	14.25%	AGE OF VINEYARD(S)	19 year old vines
FERMENTATION	Old barrel & stainless steel Indigenous yeasts	SOIL TYPE	Siliceous clay
AGING	16 months	VINEYARD(S) ELEVATION	200 meters
BARREL TYPE/ YEARS IN USE	Varying sizes of wood ~15 years old	FARMING METHODS	Certified Biodynamic (Demeter)
FILTER/FINING	None	TIME OF HARVEST	September/October
TOTAL SULFUR RS	14 mg/l .9 g/l	PRODUCTION	4,000 bottles

La Cerreta follows the principles of biodynamic agriculture not only as a method of cultivating, but also as a lifestyle; our main goal being to sustain the earth and be in complete harmony with it

La Cerreta is the full package. No concept has been left behind when considering how to create a full ecosystem at this estate, giving complete dedication to the biodynamic philosophy that works with all things in the farm's local space, as well as its ties to the entire universe that it rests within. Situated in the northern stretches of Maremma in Tuscany, in the area of Sassetta, this land is a bit magical, as it gave way to newly discovered thermal pools on the property, making for a heavenly escape at their agriturismo, farm, and winery. The entire property is Demeter certified biodynamic, worked by hand, and where it focuses on the wine, is as natural in process as possible. Natural fertilizers and treatments in the vineyard and winery, indigenous yeasts fermentations, very old wood barrels for aging and development, and little to zero sulfur additions, make for wines that live and breathe with the natural harmony of the land.

'We have a diverse farm of wine, oil, fruit, chestnuts, & cereals; with breeding of cattle, pigs, horses, bees, & poultry. This biodiversity is necessary to achieve balance & have great quality in our products'

The 2015 *Rio de' Messi* is the estate's true 'Super Tuscan' blend, working with only Cabernet Sauvignon and Merlot. A stunning combination because it comes from these amazing clay soils, that are surrounded by a small creek/river called the Rio de' Messi, where the wine takes its name. The label shows the river as the outline of the shape of Tommaso's (Mattia's brother) face, along with images from the sea and the sky. The Cabernet naturally ferments and ages in 70% old oak barrels (7+ uses), and 30% new oak, while the Merlot stays in old barrels. When the wines come together for their 80/20 blending after 16-18 months, the bottling occurs and sulfites were not used in any step of the entire process. The resulting wine is nothing short of spectacular, with the decadence that these two noble grapes can showcase throughout the world, but with the purity and focus that this particular terroir has to offer. Dark brambly fruit, savory spice, grippy texture, and balanced acidity prevail from start to finish on the palate. An age worthy bottle of wine that calls for contemplation, or a juicy rare steak.