



LA CERRETA Solatio della Cerreta



REGION/ ORIGIN	Toscana / Maremma Solatio della Cerreta IGT	WINEMAKER	Mattia Mazzanti
VINTAGE	2014	WINERY ESTABLISHED	1986
VARIETALS	80% Sangiovese, 4% Cab Sauv, 4% Barsaglina, 4% Foglia Tonda, 4% Colorino, 4% Merlot	VINEYARD(S)	Estate fruit – 8 hectares
ALCOHOL	14%	AGE OF VINEYARD(S)	19 year old vines
FERMENTATION	Old barrique & botti Indigenous yeasts	SOIL TYPE	Siliceous clay
AGING	10 months	VINEYARD(S) ELEVATION	250 meters
BARREL TYPE/ YEARS IN USE	Large botti & 10-15 year old barrique	FARMING METHODS	Certified Biodynamic (Demeter)
FILTER/FINING	None	TIME OF HARVEST	September/October
TOTAL SULFUR RS	13 mg/l .9 g/l	PRODUCTION	8,000 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 *2014 Solatio della Cerreta* takes its name from the local name for the oak trees in the forest (Cerreta, for which the estate is named) and for the vineyard site that is in a perfect position for a long day of sun (Solatio means 'sunny place'). This vineyard is harvested together and roughly gives the breakdown for the grapes in the wine: 80% Sangiovese, and 4% each of Barsaglina, Foglia Tonda, Colorino, Cabernet Sauvignon, and Merlot. A natural fermentation in very old barrique and large botti takes place with about 10% of the grapes remaining in whole clusters. In total the wine rests for 10 months before bottling, never seeing any additions of sulfur, and then rests for a year or two before being released to the market. The finished wine is rustic yet polished and classically smooth. Dark fruits mix with spice and herbs and earth to round out a strong acidity and tannic core, giving remarkable depth that leads to a long finish.