



LA CERRETA Stancavizi

REGION/ ORIGIN	Toscana / Maremma IGT	WINEMAKER	Mattia Mazzanti
VINTAGE	2015	WINERY ESTABLISHED	1986
VARIETALS	100% Sangiovese	VINEYARD(S)	Estate fruit – 8 hectares
ALCOHOL	14%	AGE OF VINEYARD(S)	19 year old vines
FERMENTATION	Old barrel & stainless steel Indigenous yeasts	SOIL TYPE	Siliceous clay
AGING	15 months	VINEYARD(S) ELEVATION	200 meters
BARREL TYPE/ YEARS IN USE	Varying sizes of wood 4-6 years old	FARMING METHODS	Certified Biodynamic (Demeter)
FILTER/FINING	None	TIME OF HARVEST	September/October
TOTAL SULFUR RS	15 mg/l .9 g/l	PRODUCTION	1,000 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 Stancavizi* takes its name from a local inside joke that refers to a person that accepts wine and drinks whenever they can, as long as they aren't paying – a freeloader. This is the top wine of the estate and only made in exceptional vintages, and therefore plays with the irony of the name, since everyone knows a 'Stancavizi' who would be more than happy to drink the most special wine that a winery produces. When the estate's Sangiovese is just right, the grapes come into the cellar for a natural fermentation in old barrels and one stainless steel tank, with 10% of the fruit remaining in whole clusters. It ages for 12 – 18 months before it is bottled without the use of sulfites, and rests for close to one year before it is released to the market. The wine found in the glass is a remarkable display of Sangiovese at its finest from these clay soil fields. So dense and packed with complexity, yet so balanced with fresh fruit and beautiful acidity, this wine lasts on the palate long after the sip has been swallowed. Not only is this wine made for classic Italian cuisine, but also will be an exciting bottle to watch evolve for years to come.