



## LA CERRETA Matis

REGION/ ORIGIN	Toscana / Maremma IGT	WINEMAKER	Mattia Mazzanti
VINTAGE	2016	WINERY ESTABLISHED	1986
VARIETALS	100% Vermentino	VINEYARD(S)	Estate fruit – 8 hectares
ALCOHOL	13%	AGE OF VINEYARD(S)	14 years old
FERMENTATION	Old barrel & stainless steel Indigenous yeasts	SOIL TYPE	Siliceous clay
AGING	12 months	VINEYARD(S) ELEVATION	200 meters
BARREL TYPE/ YEARS IN USE	Barrique & Tonneau ~15 years old	FARMING METHODS	Certified Biodynamic (Demeter)
FILTER/FINING	None	TIME OF HARVEST	September/October
TOTAL SULFUR RS	15 mg/l 1 g/l	PRODUCTION	6,000 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 *2016 Matis* is a remarkable expression of 100% Vermentino from the vineyards at La Cerreta. The name 'Matis' was Mattia's nickname as a child, and the label depicts his name, the hills, and the stars above, all coming together in perfect harmony. One of the estates' eight hectares is planted solely to Vermentino, and is dedicated for this wine. After a hand harvest, the grapes are pressed in full clusters immediately, and split up equally into stainless steel vats and old barrels for a natural fermentation. The wine rests until the following September, when it is bottled, having never seen any additions of sulfites. Remarkably savory and floral on the nose, with peaches and apricots, all leading to a full texture in the mouth, loads of fruit and hints of spice, and a slightly nutty finish. Ideal for cheeses and salumi, the Matis should open up in a decanter, or can age for years to come in bottle.