



## LaSELVA Privo Rosso

|                              |  |                       |                                       |
|------------------------------|--|-----------------------|---------------------------------------|
| REGION/<br>ORIGIN            | Tuscany<br>Maremma D.O.C.              | WINEMAKER             | Roland Krebser                        |
| VINTAGE                      | 2014                                   | WINERY<br>ESTABLISHED | 1980                                  |
| VARIETALS                    | Sangiovese & Alicante<br>(No Sulfites) | VINEYARD(S)           | Magliano vineyard                     |
| ALCOHOL                      | 13.5%                                  | AGE OF<br>VINEYARD(S) | 5-13 years old                        |
| FERMENTATION                 | Stainless steel                        | SOIL TYPE             | Galestro, Alberese<br>Jurassic period |
| AGING                        | 8 months                               | ELEVATION             | 120 meters                            |
| BARREL TYPE/<br>YEARS IN USE | None                                   | FARMING<br>METHODS    | Organic certified                     |
| FILTER/FINING                | Light single filtering<br>Bentonite    | HARVEST<br>DATE       | September                             |
| TOTAL SULFUR<br>RS           | 8mg/l<br>.2g/l                         |                       |                                       |

*LaSelva has practiced organic farming since the beginning in 1980  
Because it makes better wine, not because it's fashionable*

LaSelva sits within the Maremma D.O.C. in the southern portion of Tuscany in a small town called Magliano, producing their phenomenal wines in an underground cellar built in 2000. Having started farming and vinifying in 1980 as a certified organic estate, LaSelva may arguably be the very first organic property with a certificate in all of Italy. Since the beginning, their extreme commitment to producing clean wines of integrity by keeping balance between the grapes and the environment they are raised in, is inspiring and authentic. There are four vineyards that the estate owns and farms, and their wide bottlings of various native and international varietals reaches to an annual production of about 180,000 bottles. Natural fermentation for their red wines, as well as neutral oak, and extremely low sulfur additions (if any), are a few practices LaSelva employs in order to give the greatest expression that they can in their fruit. This winery offers exceptional value in all that they do, and the personality within each wine is evident and extraordinary.

*'Thanks to our commitment, to our love for nature and its balanced ecology, through painstaking attention to the vines and to their soils, our grapes are able to yield great wines.'*

The 2014 Privo is a special bottling of exceptional fruit that the estate deems capable of going straight to bottle without any final SO2 additions. The Sangiovese and Alicante for this wine come from their younger Magliano vineyard, and come straight to the cellar for a gentle de-stemming, and natural fermentation in stainless steel. After 8 months rest in tank, the wine is gently filtered and put into bottle with no sulfites from start to finish, giving the cleanest and most expressive essence of the local varietals. The wine has gripping tannin that is flushed out with dark berry fruit, light spicy tones, and a balanced acidity to accompany the overall balance. The freshness is evident, yet the serious nature is also very prevalent, and the Privo will sit next to meats, and roasted vegetables very well.