

I Cavallini

Italy - Tuscany - Manciano (GR)



I Cavallini

Ownership/Founders Pirozzi e Lupinacci Family / Ciacci Family

Start of Activity 2008

Vitiviculture Traditional

Hectares 11,5

Bottles produced 30.000

CILIEGIOLO MAREMMA

100% Ciliegiole

Production area: Locality Cavallini, Manciano (GR)

Terrain: argilla, medio impasto, mediamente ricco di scheletro

Harvest: manual

Vinification: Spontaneous fermentation conducted with native yeasts in steel vats, maceration on the skins for 2 weeks.

Unfiltered

Refinement: in large oak barrels for 12 months Aging 3 months in burgundy bottle

Color: deep ruby red

Fragrance: sensations of fresh fruit, typical cherry, balsamic and spicy notes, well integrated with wood

Flavor: well-structured, intense and refreshing drink, long fruity and balsamic finish

Alcoholic Grade: 14.5% vol.



On one hand the extraordinary sea of Argentario and the Tuscan archipelago, on the other the mysterious charm of the lands: the villages clinging to the slopes of the gorges stretching over the narrow valleys. I Cavallini is immersed in the gentle hills of the Tuscan Maremma, in a beautiful place with 330 hectares of woods, pastures, lands, vineyards and olive trees. The two vineyards of Poggio Campana and Poggione produces incredible grapes, result of the area climate where the Ciliegiole, the estate's great new challenge, has exceptional results, together with Alicante, which is at its best in this corner of Tuscany. Hospitality, viticulture and olive growing are integrated with the zootechnical activity of breeding dairy cows and with the other cultivations. In this bucolic context, with the vineyard in organic conversion since 2016 in this part of Maremma, Roberto and Nicola Pirozzi produces fine wines, mineral and deep, where the Vermentino and Morellino are perfect key players of this land.