

I Cavallini

Italy - Tuscany - Manciano (GR)



I Cavallini

Ownership/Founders Pirozzi e Lupinacci Family / Ciacci Family

Start of Activity 2008

Vitiviniculture Traditional

Hectares 11,5

Bottles produced 30.000

NINÌ TUSCANY

100% Vermentino

Production area: Locality Cavallini, Manciano (GR)

Terrain: argilloso, ricco di scheletro a grana medio-fine

Harvest: manual

Vinification: fermentation on the skins with indigenous yeasts, manual punching down throughout the fermentation period. Natural temperature control in small 10-quart vats. Devatting with soft pressing

Refinement: Aging for 12 months in 5 hl acacia barrels where malolactic fermentation takes place. Weekly bâtonnage

Color: golden yellow

Fragrance: Intense olfactory sensations ranging from white flowers, ripe fruit and the wild herbs of the Mediterranean scrub. Tertiary notes of licorice and honey

Flavor: elegant and mineral drink, soft body with long and refreshing finish

Alcoholic Grade: 13% 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 Cilieggiolo, 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.