

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



PAUSE MAREMMA

100% Merlot

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 20 days and light pressing. Unfiltered

Refinement: in oak barrels for 18 months, 6 months in Bordeaux bottle

Color: Intense ruby red with hints tending toward garnet

Fragrance: notes of leather and chocolate, hints of earth, black fruits and spices

Flavor: imposing structure. The tannins are round and well ripe, the wood perfectly integrated. Powerful, yet at the same time elegant and fresh, with long and defined finish

Alcoholic Grade: 14% 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.