I Cavallini

Italy - Tuscany - Manciano (GR)

SANGIOVESE MAREMMA

100% Sangiovese

Production area: Locality Cavallini, Manciano (GR)
Terrain: terreno argilloso con trama rocciosa
Harvest: manual
Vinification: Spontaneous fermentation in stainless steel with indigenous yeast
Refinement: in barrique for 12 months
Color: rosso rubino
Fragrance: fruity and intense
Flavor: Elegant and round with silky tannins, a fresh and fruity final sensation
Alcoholic Grade: 14.5% vol.

Ownership/Founders Pirozzi e Lupinacci Family / Ciacci Family
Start of Activity 2008
Vitiviniculture Traditional
Hectares 11,5
Bottles produced 30.000

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 Ciliegiolo, 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.