

PRODUCER: PEPI LIGNANA

REGION: TOSCANA



DESCRIPTION: *Fattoria il Casalone is located along the southern coastal area of Maremma in Tuscany, upstream from the Laguna of Orbetello. Under the direction of the agronomists Federico Curtaz and Stefano Bartolomei and in collaboration with the oenologist Paolo Caciorgna, this property is thriving to produce a most enjoyable Vermentino based wine. The proximity to the sea and the presence of hills which protect the north-eastern side of the terrain, along with soil composed of sand and gravel and rich in magnesium, makes for the perfect growing conditions for Vermentino, Viognier and Cabernet wines.*

HISTORY: *In this part of Tuscany, the cultivation of the grapevine dates back to the beginning of the 19th century as documented in the "Catasto Leopoldino", the land register office of the time, which contains a record of the Colombi vineyard which gave its name to the Poggio Colombi and Leopoldino wines of this estate. Nowadays the vineyards are included in the Capalbio D.O.C. and IGT Maremma Toscana appellations.*

APPELLATION: Maremma IGT Toscana, DOC Rosso Maremma Toscana, DOC Cabernet Sauvignon Maremma Toscana

LOCATION: Orbetello Scalo, GR

REGION: Toscana

VITICULTURE: Sustainable

YEASTS : Native

VARIETALS: Vermentino, Sangiovese, Viognier, Cabernet Sauvignon, Petit Verdot

ENOLOGIST: Paolo Caciorgna

VITICULTURIST: Federico Curtaz and Stefano Bartolomei

SOIL TYPE: Sand and gravel

HECTARES VINEYARD: 12 hectares



LEOPOLDINO VERMENTINO

VARIETY: 88% Vermentino, 12% Viognier

APPELLATION: Maremma Toscana IGT

TOTAL PRODUCTION: 40,000 bottles

VINEYARD ALTITUDE: 30 meters

AGING: 6-8 months stainless steel

MACERATION TIME: None

VINIFICATION METHOD: Pneumatic crushing, followed by gentle press with no contact to oxygen. Cooled and decanted, followed by 20 day fermentation in thermo-conditioned stainless steel vats at temperature of 20°C.



POGGIO COLOMBI

VARIETY: 85% Cabernet Sauvignon, 15% Petit Verdot

APPELLATION: DOC Cabernet Sauvignon Maremma Toscana

TOTAL PRODUCTION: 40,000 bottles

VINEYARD ALTITUDE: 40 meters

AGING: 3 months stainless steel, 8-10 months barrique, 3 months bottle

MACERATION TIME: 6-7 days

VINIFICATION METHOD: De-stemming, and pressing are followed by fermentation in stainless steel tank at a controlled temperature. Wine is transferred to second use French barriques for ageing in contact with its own lees.



CERIDA

VARIETY: 80% Sangiovese, 20% Cabernet Sauvignon and Petit Verdot

APPELLATION: DOC Rosso Maremma Toscana

TOTAL PRODUCTION: 15,000 bottles

VINEYARD ALTITUDE: 40 meters

AGING: 9-10 months stainless steel

MACERATION TIME: 6-7 days

VINIFICATION METHOD: De-stemming, and pressing are followed by fermentation in stainless steel tank at a controlled temperature.