

# Organic. Wild. Tuscan. Caprine Wines

## Il Bianco – IGT Bianco Toscana 2025

A crisp Tuscan white with elegant energy. This wine blends 80% Trebbiano and 20% Malvasia from old vines. Concrete fermented with selected yeasts and aged on fine lees, it delivers bright notes of pear, apple, and citrus alongside floral accents. Balanced acidity and a clean finish make it perfect with seafood, grilled vegetables, or light appetizers. Lightly filtered, unfiltered in character, crafted from organically farmed grapes. Serving: 12–14°C | Pairings: seafood, grilled vegetables, light cheeses



## Il Rosato – IGT Rosato Toscana 2024

Bold, vibrant Tuscan rosé with depth. Made from 60% Cilieggiolo and 40% Sangiovese, fermented in concrete with selected yeasts and aged on fine lees. Intense cherry-pink color with scents of wild berries, rose petal, and citrus zest. Fresh acidity and dry, clean finish. Unfined and produced in small batches from organically farmed grapes. Serving: 10–12°C | Pairings: seafood, summer salads, white meats



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### Il Sangiovese – IGT Rosso Toscana 2025

A fresh, fragrant expression of Sangiovese. 100% Sangiovese from a young clone selected for purity and intensity. Spontaneously fermented with indigenous yeasts in concrete and aged six months on fine lees. Bright ruby color with red fruit and floral nuances. Soft tannins and vibrant acidity offer an easy yet expressive profile. Unfined, lightly filtered. Serving: 16–18°C |

Pairings: pasta dishes, roasted vegetables, charcuterie



### DueNativi – IGT Rosso Toscana

Two native grapes, one authentic Tuscan voice. 80% Sangiovese aged in used oak barrels and 20% Ciliegiolo vinified in terracotta amphorae. Spontaneous fermentation with indigenous yeasts, unfined and lightly filtered. Aromas of red berries, herbs, and earthy notes. Harmonious structure with freshness and depth. Ageless yet approachable. Serving: 16–18°C | Pairings: grilled red meats, charcuterie, aged pecorino



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## #21 – IGT Bianco Toscana 2022

An elegant orange wine with textural depth. 80% Trebbiano and 20% Malvasia undergo five months of skin contact in amphora, spontaneous fermentation with indigenous yeasts, then seven months in acacia barrels. Floral, dried herbs, honey notes with balanced acidity and gentle tannins. Unfined, minimal intervention.

Serving: 14–16°C | Pairings: spicy dishes, risotto, rich seafood



## Spontaneo – IGT Rosso Toscana 2022

Wild by nature, spontaneous by choice. A field blend of 80% Sangiovese, 10% Canaiolo and 10% Colorino from old Tuscan vines. Fermented with only indigenous yeasts in concrete, macerated for 25 days and aged 18 months in used oak barrels. Unfined, lightly filtered. Layered aromas of red berries, black tea, cacao, and tobacco.

Balanced, structured, and distinctly Tuscan — made to reflect the land, not tame it.

Serving: 16–18°C | Pairings: grilled meats, aged cheeses, rich pasta

