



Giovanni Ascione and Maurizio Alongi are nothing short of brilliant minds when it comes to wine-making, grape sourcing, and creating human connections. Maurizio has such precision dedication that his winery label makes one wine, and one wine only. Giovanni is the wandering soul and can be seen at a tasting in Siena one week, and in Mosel the next. When you put these two prodigious talents together you have some of the most knowledge of the Tuscan landscape in one place. This partnership was built for one thing, create single-variety wines that brandish the soul of Tuscany, honor its virtues, and share the bounty of the unsung heroes.

Region & Classification

|country| Italy

|region| Tuscany

|classification| Toscana IGT

Wine Data

|variety| Canaiolo 100%

|alcohol| 13.12 %

|acidity| 5.92 g/L

|residual sugar| 0 g/L

Terroir & Cultivation

|soil| undisclosed—carefully chosen by Giovanni and Maurizio

|exposure| undisclosed—carefully chosen by Giovanni and Maurizio

|elevation| undisclosed—carefully chosen by Giovanni and Maurizio

|farming practices| integrated agriculture types, always an absence of herbicides

|harvesting| hand-harvesting with bunch selection happening in field

|age of vines| undisclosed—carefully chosen by Giovanni and Maurizio

Vinification & Aging

|maceration| destemmed bunches macerate in temperature controlled 40 hL stainless steel tank

|fermentation| fermentation happens over a period of 14 days with brief, manual pump-overs, racked, then a soft press of the pomace—after a 48 hour settle the wine is blended in stainless steel vats where malolactic fermentation takes place

|aging| cement take for 12 months then bottled with light filtration, bottle aged for at least 6 months

|production| 6,700 bottles

