



ODYSSEY VINI

ORIGIN

Montelupo Fiorentino, Chianti, Italy

VARIETIES

90% Sangiovese + 10% Other

VINEYARD

Selection from Estate vineyards, 1.2 hectares. Montelupo Fiorentino, just north of the Classico zone. 250m above sea level. Upto 25yr old vines. Sand and red clay

VINIFICATION

10% Carbonic. Temperature-controlled fermentaiton for 7-9 dys in stainless steel. Combined before 6 mo. aging in concrete and steel

PROPERTIES

800 cases

Light sulfites before bottling

Bentonyte Clay (Vegan)

Native Yeasts

ORGANIC (not certified)



IL MIO

Rosso Toscano

Tuscany, Italy

I spent a Spring in Rome in my late twenties, where I lived in a small apartment with no kitchen in the heart of the Campo Marso. While a stone's throw for the majestic Piazza Navona and the Trevi Fountain, the local narrow streets which snaked their way through the old quarter were full of small, busy trattorias serving mostly locals, seven days a week. I became one of those 'locals' and fell in love with many things, but especially the fresh, hearty-but-quaffable, pitchers of delicious red wine ubiquitous in every eatery. Who made it? Who knows. Where is it from? Maybe Umbria, maybe Tuscany. What is it? Not sure. Is it good? It's delicious!

Il Mio was my first wine project. I wanted to re-create that style of red that was seared onto my heart long ago in Rome's winding streets. First and foremost it's a food wine. Drinkable yes, but not just juice, it needs to have a little bit of tannin. It must be fresh. It must be a delicious all-purpose-trattoria red. It's the wine from my memories, hailing from Tuscany, a venerable red: Il Mio Rosso Toscano and your Tuscan red.

We partnered with a fifth generation family-ran historic estate in the heart of the Chianti region and were able to pick, ferment, age and bottle at the estate.

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