

CASAVECCHIA ALLA PIAZZA

Tuscany -- Italy

- Certified Organic (Triple “A”) since inception
- 15ha on a historic farm in La Piazza, Castellina in Chianti; many north-facing vineyards near Panzano and Radda
- Cooler, higher, rockier vineyards compared to the rest of the zone
- Spontaneous fermentation in tank (outdoors), aging in old botti, tonneaux, cement
- Hands-off approach and a distinctive terroir with ancient clones creates long-lived, structured wines

Rosato Toscano IGT 2022



- Vineyard: 50% Syrah (Campo ai Ciliegi), 50% Sangiovese
- Vinification and Aging: Saignee Sangiovese and direct press Syrah, fermentation in tank. 3,000 bottles produced.

Rosso Toscano IGT 2021



- Vineyard: 95% Sangiovese, some Canaiolo, Merlot, and Syrah. Young vines facing east-, north-east, and south
- Vinification and Aging: Fermentation in tank and cement, 10-15 day macerations, aging in cement and old barrel. 8,000 bottles produced.

Chianti Classico DOCG 2021



- Vineyard: 100% Sangiovese (Casavecchia, Sicelle, Sicellino)
- Harvest: early to mid-October
- Vinification and Aging: Fermentation in tank and cement, 20+ day macerations, aging in old barrel 12+ months. 25,000 bottles produced.

Chianti Classico Riserva 2020



- Vineyard: 100% Sangiovese from oldest plots of Casavecchia and Sicellino (~45 years)
- Harvest: early to mid-October
- Vinification and Aging: Barrel selection. Fermentation in tank and cement, 20+ day macerations, aging in old barrel 12+ months. 5,000 bottles produced.

Lemmè Lemmè Toscana IGT 2021



- Vineyard: ~1ha of 80-100 year old Sangiovese with other native varieties climbing on trees surrounding the family home. Vines face east and northeast
- Harvest: mid-October
- Vinification and Aging: 15-20% stem inclusion into two 400-liter clay jars. 30-40 day fermentation and maceration, aging in clay jar for 12-18 months. 1,000 bottles produced.



LOCI

FALL 2023