

MAESTA' DELLA FORMICA



The vineyards are in the small villages of Campo in Galliciano, Cascio in Molazzana, Roccalberti in Camporgiano and Antisciana in Castelnuovo di Garfagnana. Acquiring and restoring old vineyards in Garfagnana, is the key aspect of this project. In a district that does not have a famous designation of origin, the vines have always been cultivated in ancient vineyards handed down from generation to generation. Historically the region was an important commercial route from Roman times until 1800 AD. There is evidence of French and Spanish varieties in the area dated from 1600 AD. During the second world war, women from Garfagnana went to France to nurse, coming back with vines for their husbands. Today, because of this varied history there is much varietal diversity in the area.

Vintage 2022

Elevation: 400-700 mts.

Age of vineyards: 40-150 years old

Production: 3500 btls.

Varieties: red blend of Sangiovese, Bonarda, Moscato d'Amburgo, Labrustine, Cilieggiolo.

Alcohol: 11,00 % vol.

No added sulfites and produced according to the principles of biodynamic agriculture.

Vinification: spontaneous fermentation with indigenous yeasts in small open vats, that allow us to avoid passing the must through the pump. Maceration of 3-4 days according to variety. Malolactic fermentation in stainless steel tanks. During the bottling in November, we add a small amount of our own must, that we froze to avoid fermentation. In December, the second fermentation takes place in the bottle creating a little of natural and very delicate sparkling character. No filtration or stabilization