

GAMO

**MAESTÀ
DELLA
FORMICA**

**IGT TOSCANA
ROSSO
MADE IN ITALY**

Origin: vineyards of Campo in the commune of Galliciano and Ca-scio in the commune of Molazzana

Height above sea level: 500 mt

Age of vines: 40-70 years

Bottles produced: 1600

Varieties: red blend with Syrah, Gamay, San Giovese, Abrusco, Ciliegiole, and some unknown local varieties.

Alcohol: 12.8% vol.

Vinification: fermentation in tank with 15-day maceration, aging in steel. From spontaneous fermentation, it has not undergone any form of filtration or stabilization. Minimal presence of sulfites.

In our project, we have been affianking the cultivation of Riesling for a couple of years now by reclaiming old vineyards in the Garfagnana area.



Gamo is the first of the wines produced here. In an area where there are no ties to precise varieties or historical appellations, grapes have always been grown in ancient vineyards handed down from generation to generation. And it is precisely this generational transition, where each one has added something of its own, that has shaped it by giving it a unique shape that is different from all its neighbors. Each vineyard becomes a surprise and a challenge in figuring out which wines to produce to best express its grapes.

L01

Bottled at origin by: **Maestà della Formica** Agricola SS Careggine (LU) Italy

750 ml e 12,5% Vol.

Heroic viticulture between the mountains and the sea.

maestadellaformica.com