

FORMICA ROSSA



A wine made from 100% hand-picked Sangiovese grapes from 25-year-old vines. Fermentation takes place in small vats with twice-daily punching down of the cap. Fermentation takes place on the skins for 5-6 days. Aged in fiberglass.

All our wines are made with the least possible intervention. Fermentation begins spontaneously with indigenous yeasts; we do not filter, clarify, or temperature-control our wines. We add very little sulfites, well below legal limits. We follow the lunar phases for racking and bottling.

Grape Varieties
100% Sangiovese

Vineyard Cultivation
Organic cultivation, green manure. No use of chemical fertilizers, herbicides, or pesticides.

Training System
Tendone

Soil Type
Volcanic

Plant Density
1,400 vines per hectare

Vine Age
25 years

Vinification
Maceration on the skins for approximately 5-6 days in open vats with hand-punchdown

Fermentation
Spontaneous with native yeasts

Aging
In fiberglass tanks