



STEFANO AMERIGHI

Stefano Amerighi has become one of the most celebrated producers in Tuscany. He took a gamble and planted eight hectares of vines on his family's farm outside of Cortona in the southeast corner of the region. After intensive study of the land, including an in-depth geological investigation and a survey of the area's typical varieties, he planted only Syrah. He has since designated the center of the plot, which receives southeastern exposure, as a cru named Poggiobello di Farneta. Stefano has practiced organic and biodynamic farming since the winery's inception and as his label indicates, is devoted to lunar and planetary phases and influences. He allows fermentation to occur naturally, uses no sulfur, and does not fine or filter. He has been touted as one of the most talented young wine producers in Italy.

Syrah

REGION	Toscana, Italy
APPELLATION	DOC Cortona
VARIETALS	100% Syrah
SOIL	Mixture of clay, silt, and chalk
VINEYARD ELEVATION	200-300 m
AVERAGE VINE AGE	15 years
YIELD	4,000 kg/hectare
VITICULTURE	Guyot trained, biodynamic, Demeter certified
WINE MAKING	Spontaneous fermentation in small concrete vats without the use of pumps, sulfur, or clarification of any kind. Aged in both wood and cement casks for 14 months until bottled.
TASTING NOTES	The wine is deep plummy magenta in color with intense aromas of black olives, fresh herbs, purple flowers, and licorice. Dry with medium-plus acidity on the palate, it displays feathery tannins and notes of olive, licorice, tarragon, and rosemary with tertiary elements of violets, plums, and crushed stone. This wine has a long and elegant finish and can be enjoyed now or for years to come.

