

PODERE SAN CRISTOFORO IGP MAREMMA TOSCANA «LUMINOSO»



WINEMAKER

Lorenzo Zonin

WINE REGION

Tuscany, Italy

STORY This family owned estate in Maremma Toscana began wine production under the leadership of Lorenzo Zonin in 2000. According to the Wine Spectator and the Wine Advocate, Lorenzo Zonin is making some of the most fascinating wines in Maremma. The property stretches out over 110 acres, 37 acres are planted with vines, 5 acres with olive trees and 50 acres with cereal crops and sunflowers. Amaranto is a shade of red, similar to that of this wine, which takes its name from a scarlet plant that the Ancient Greeks called 'amarantos' ('which doesn't fade'). It therefore represented all those genuine, sacred and timeless qualities that still permeate land and vines.

VINEYARD Podere San Cristoforo is characterized by the constant presence of breezes blowing from the sea, keeping the grapes healthy and moderating the high summer temperatures. The soil is made up of Aeolian deposits of medium texture, originating from the foliation of the mineral-bearing hills of Gavorrano, giving a stony terrain with a highish clay content. The biodynamic method offers very simple tools that have been used for a long time in agriculture to make the earth more fertile and to make the vine more resistant. They uses organic composts that increase soil life through the development of microorganisms that furnish new elements to the vine. They considers fundamental not only the sunlight, but also the gravitational and magnetic strengths, those energies influence all living organisms, most importantly the development and life cycle of vegetables. In the struggle against vineyard diseases, the biodynamic method uses a preventive approach that equilibrates the entire ecosystem to strengthen the vine's natural defenses.

VINIFICATION Luminoso is made by soft pressing and decantation in refrigerated stainless steel tank. The fermentation is done with indigenous yeasts (pie de cuve method). Every week from November until March they do some battonages. Maturation 6 months in stainless steel. Natural fining and clarification done by gravity.

TASTING NOTES "Luminoso lives up its name with layers of radiant fruits that meld seamlessly into flowers, minerals and spices. This textured, beautifully delineated white offers a great balance and a round, harmonious close. it is a fabulous good value wine." -Wine Advocate 91 pts 2015 (Antonio Galloni)

FOOD PAIRING This wine is ideal with pork loin or shellfish.

QUICK FACTS

VARIETY

Vermentino
Trebbiano
Malvasia

FARMING

Certified Organic & Biodynamic

PRODUCTION

2,500 Cases

