

# PODERE SAN CRISTOFORO IGP MAREMMA TOSCANA «CARANDELLE»



## 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

The fermentation is done in stainless steel tanks during 7 days with indigenous yeasts. The malolactic fermentation occurs immediately after in barrels. Lastly, the wine matures 10 months in old French oak barrels with natural finings and clarification via gravity. No filtration (may present natural sediments).

## TASTING NOTES

Sangiovese Carandelle adds considerable structure to the overt fruit of the Amaranto. Firm yet well-integrated tannins support an expressive core of dark raspberries, flowers and licorice. There is an extreme purity to the fruit that is the hallmark of San Cristoforo. Finishes with a hint of compactness.

## FOOD PAIRING

This wine is delightful with lasagna, prosciutto, duck breast, grilled steak and pecorinos cheeses.

## QUICK FACTS

### VARIETY

100% Sangiovese

### FARMING

Certified Organic & Biodynamic

### SCORES

2013 93pts Wine Advocate

### PRODUCTION

930 Cases

