



DUEMANI COSTA TOSCANA ROSSO IGP

From 18 year-old vines yielding less than a kilogram of grapes per vine, comes DueMani, the estate's namesake wine made in tiny quantities. Inky with a vibrant, sparkling ruby color. An enveloping nose with hints of red berry compote, woody sensations, herbal infusions, spices, bitter orange peel, slate, and sylvan overtones. On the palate, it explodes with grace and strength; masterful tannins and invigorating freshness support its endless persistence.

GRAPES	100% Cabernet Franc
LOCATION OF VINEYARDS	Riparbella Vigna Alta and Vigna di Mezzo, Tuscany
ALTITUDE	220-250 meters asl
VINE TRAINING	Guyot
PLANTING DENSITY	8,400 plants per hectare
SOILS	Clayey, saline soil, with a significant amount of skeleton of calcareous origin
VINIFICATION	Spontaneous fermentation in truncated conical oak vats at a controlled temperature, followed by maceration on the skins for about 30 days with brief pumping over. Aging began in December 2019 and the wine remained in 225/228-liter French oak barriques for 22 months, 80% new wood and 20% first-passage wood. It does not undergo clarification or filtration.
CERTIFICATIONS	BioAgricert Organic certification Demeter Biodynamic certification
ALCOHOL CONTENT	14%
OENOLOGIST	Luca d'Attoma



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