



## Tenuta di Sticciano – Rare Estate Blends: Attimo & Cantastorie

*Certaldo, Italy*

The Sticciano estate, a historic seventeenth-century farm in Certaldo, Florence, has a long wine-making history. Documents dated 1815 speak of wine-making in the historic three hundred year- old Medici cellar adjoining the villa. Today at Sticciano, in the same cellar as that of three centuries ago, the Chianti and other wines produced are left to mature. Brothers Enrico and Alessio Milotti utilize biodynamic, natural practices to their winegrowing. The vineyards are all estate property, and have no persistent chemical treatments applied. They rely upon flora and fauna to steward the vines.



### **Attimo 2015**

#### **Vineyard**

Casanova Di Sotto e Fornace.

Medium sandy soil with occasional gravel.

#### **Varietals**

50% Merlot, 50% Syrah.

#### **Vinification**

Stainless Steel for 20 days, 15 months in Slovenian Oak,  
1 year bottle conditioning in cellar

#### **Production**

Less than 300 cases



### **Cantastorie 2016**

#### **Vineyard**

Casanova Di Sopra.

Medium sandy soil with occasional gravel.

#### **Varietals**

50% Sangiovese, 50% Cabernet Sauvignon.

#### **Vinification**

Stainless Steel for 20 days, 15 months in Slovenian Oak,  
1 year bottle conditioning in cellar

#### **Production**

Less than 300 cases