



Tenuta di Sticciano Casa La Fornace Estate Chianti, 2018

Certaldo, Chianti, 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.



Vineyard

La Fornace

Average sandy weaving with gravelly lens, on a high altitude western exposure

Varietals

100% Sangiovese

Vinification

Spontaneous, wild fermentation in stainless steel for 10 days.

Aging for 6 mos. in Slovenian oak barrels.

Cellar conditioned in bottle for 5 mos.

2018 Production

Less than 2,000 cases

Tasting Notes

“Pomegranate and raspberry notes float on an elegant body layered with deeper hints of ripe cherry and light coco notes.

Finishes smoothly with hints of earthenware. Proper acidity, and light black tea tannins.”