

de vinosalvo  
vignaioli in toscana

**LOCATION:**

Italy > Tuscany >  
Maremma Coast > Montecucco

**VARIETY:**

60% Sangiovese. 40% Syrah

**WINEMAKER:**

Alison Jane Hodder



**SCIENCE**

ABV: 14%

SUGAR RATE: 0.5

TOTAL SO2: 45

TOTAL ACIDITY: 5.0

# “Auspiciu” Montecucco Rosso DOC

## EXPERIENCE

**NAME:** The name Auspiciu was given in hopes of good auspices. The chickens depicted on the label represent the fowls of the ancient Roman augurers, high priests who would read the auspices (fortunes) by interpreting the birds’ feeding behavior. From a painting by Georgian painter Levan Mosiashvili.

**CHARACTER:** The bouquet unfolds with time to reveal dark and red fruits, cinnamon spice, violets and orange peel. Spice, stewed cherries, and cassis dominate the palate, giving way to more complex balsamic, cigar box, and grilled herbs in the finish. A bright acidity with subdued alcohol and velvety tannins complete the structure.

**ENJOY WITH:** A compelling match for strong savory flavors like game, stews, braised meats, hearty cheeses and robust cured meats. A good bolognese sauce or lasagna.

**BEST RESULTS:** Best between 58-62°F in a large Bordeaux/Syrah glass.

## EXPRESSION

**FERMENTATION:** Sangiovese and Syrah grapes from Porrone vineyard hand picked the same day and co-fermented (when nature allows). Grapes are destemmed to leave 50% whole berries. A single small dose of SO<sub>2</sub> is added, inoculation with pure yeast cultures, fermentation in stainless steel at < 78°F.

**PRESSING AND EXTRACTION:** Extraction by pumpovers and déléstage. Soft pressing after 10 days maceration using traditional vertical basket press.

**ELEVAGE:** Malolactic fermentation takes place spontaneously in the cellar. Wine is aged in stainless steel, with regular racking until natural clarity is achieved. 6-12 months in bottle prior to release.

**FINING AND FILTERING:** Unfined, with a light filtration (cellulose pads) at bottling.

**SULFUR:** A small dose, 18ppm SO<sub>2</sub> at destemming and another before bottling for stability, 10-15ppm SO<sub>2</sub>.

## SOURCE

**FARMING:** Regenerative viticulture with a greater focus on soil health than in regular organic viticulture. Minimal soil disturbance, manures and composting of grape stalks and marc for fertilizers. Subterranean clover acts as the dominant nitrogen-fixing legume in cover crops. Avoiding the use of insecticides by cultivating hedgerows as insect havens to enrich biodiversity and promote beneficial insects.

**LAND:** Planted in the Porrone vineyard at about 800-900 feet a.s.l with 1.5 hectares planted to Sangiovese and 2 hectares planted with Syrah on a soil of silt, loam, and clay with volcanic elements over limestone. Facing south for ventilation which enables optimal physiological ripeness, even in cooler, wetter years.

**VINE:** Dry-farmed selection of five clones of Sangiovese and three clones of Syrah, cordon-trained at 5,500 vines/ha, selected and planted in 2010 by Alison.

**HARVEST AND PRODUCTION:** Harvested by hand, less than 300 cases.

