

de vinosalvo
vignaioli in toscana

LOCATION:

Italy > Tuscany >
Maremma Coast > Montecucco

VARIETY:

Sangiovese

WINEMAKER:

Alison Jane Hodder



SCIENCE

ABV : 13.5%

SUGAR RATE: 0.6 g/l

TOTAL SO2: 40 ppm

TOTAL ACIDITY: 5.2 g/l

“Levitas” Sangiovese Maremma Toscana DOC

EXPERIENCE

NAME: Levitas is Latin for lightness, expressing the light-handed style with which this Sangiovese was shaped. Sangiovese is Italy’s most popular red grape.

CHARACTER: Notes of stewed cherries, violets and rose with some earthy character of forest floor and smoke. The palate is full with a bright and persistent character of cherry, orange zest, wild herbs and cedar, followed by a refreshing acidity and fine tannins.

ENJOY WITH: There is a reason it is the most planted red grape in Italy. Very versatile for grilled red meat, oven-baked festive turkey or whole roasted chicken, traditional Italian pastas and vegetarian dishes like ribollita or pasta e fagioli.

BEST RESULTS: Best at 58-62° F in a Pinot Noir glass to express aromatics.

EXPRESSION

FERMENTATION: Grapes are destemmed to leave 50% whole berries. A single small dose of SO₂ is added, inoculation with pure yeast cultures, fermentation in stainless steel at < 78° F. Temperature control of ferments is mainly achieved with ambient night cooling in closed static fermenters placed outside.

PRESSING AND EXTRACTION: Extraction by pumpovers and déléstage. Soft pressing after 8-10 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 SO₂ at destemming and another before bottling for stability, 10-15ppm SO₂.

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 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, cordon-trained at 5500 vines/ha, selected and planted in 2010 by Alison.

HARVEST AND PRODUCTION: Harvested by hand with less than 250 cases produced.

