Winemaker: Paolo Caciorgna
Generation: 2nd

VIGNAIOLI MORELLINO SCANSANO

Cala Civetta Ciliegiolo Maremma Toscana DOC

Believed to be a parent to Sangiovese (based on DNA evidence) Ciliegiolo certainly has plenty of telltale cherry aromas and flavors to offer. That said, this grape is slightly different than its offspring: richer in phenols and darker in color, it has softer, rounder tannins and less acidity, making it the perfect, approachable glass with a classic Tuscan meal. In the case of Cala Civetta, the wine is lean and clean, with a high-energy mouthfeel, ripe fruit, and a crowd-pleasing finish. A wonderful option from the Maremma that is both familiar and fresh at once.

WINEMAKER BIOGRAPHY

Located just inland from the Tuscan coastline, the Cantina del Morellino is a true co-op that distributes profits to its 170 participating families. The average land holding is tiny - just 3 hectares - and sustainable farming remains the undying mantra.

ENOLOGIST

Paolo Caciorgna

TASTING NOTES

Color	Bright ruby with violet reflections
Nose	Fresh cherry, wild strawberry, violet
Palate	Ripe cherry and soft tannins
Finish	Clean, unoaked, medium

VINEYARD & VINIFICATION

	12
Vineyard Location	Maremma Toscana DOC, Tuscany
Vineyard Size	25 ha
Varietals List	100% Ciliegiolo
Farming Practices	Organically farmed (non-certified), dry-farmed, and picked by hand, with a max of 8 clusters per plant; vegan
Elevation	150-180 m
Soils	Sandy clay
Maturation Summary	In Steel for 3 months
In Steel	3 months
Alcohol	14.0 %
Acidity	5 g/liter
Residual Sugar	3 g/liter
Annual Production	140,000 bottles

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CANTINA DEL MORELLINO

While August imports' tendency is to work with single estates, every now and again we come across a truly outstanding co-op like the Cantina del Morellino. They are a family-owned, interconnected network of exceedingly small growers, virtually all of them multi-generational and married to the land. With an average of just 4 hectares apiece, each of the 170 participating farmers treats their vines with the utmost reverence. Harvest times are micromanaged by their agronomist, and chief enologist Paolo Caciorgna, a native Tuscan, keeps personal tabs on all sites. This allows him to direct specific parcels to an array of smaller projects, and to trace the origins of any given wine. On top of all this, the Cantina is wholly devoted to sustainable farming - even when the word 'organic' does not appear on the label - and their yields in some cases drop down to 1 bottle per plant (incredibly low for a co-op).

The hilltop town of Scansano lies about 15 minutes inland from Tuscany's SW coastline – roughly halfway between the Tyrrhenian Sea and the extinct volcano, Mount Amiata. While hilly and fairly high in altitude, this area has a long history of agricultural development (pasture, olive and vine), and is therefore a little less wild and rugged than other parts of the Maremma. Drenched in sunlight, Scansano shares the same latitude as central Abruzzo (think La Quercia), and the Sangiovese from this region tends to be a bit fruitier than further north. Sweeter tannins and riper, darker cherry components help define the red wines, not least of all when the Morellino clone of Sangiovese comes into play. Historically speaking, Scansano was first inhabited by the Etruscans, followed by the Romans and eventually the Grand Dukes of Lorraine, who vacationed each summer in the town's gorgeous, storybook landscape.

REGION

TUSCANY

One of the most recognizable regions in the world, Tuscany has an enological history dating back to the era of the Etruscans. Like Piedmont, Tuscany's daily life is interwoven with its food and wine... In sum, vino is a daily facet of the Tuscan lifestyle. With winding roads, sculpted cypresses, and romantic hilltop towns, Tuscany's beauty is legendary, and for many, Florence - once the epicenter of the Renaissance - provides a cultural heartbeat. That said, while the rolling hills of Colli Fiorentini help form a baseline in the minds of many Americans, the region is also home to Italy's Apennine mountain range (stretching from north to south), the wild, southern Maremma district, and a gorgeous, rugged coastline. In the end, Tuscany is topographically quite diverse, and wine zones range from warm and coastal to surprisingly high, continental, and cool.

As one of Italy's most prolific and historic wine regions, it's no wonder Tuscany has so many dedicated and regulated wines. There are currently 42 DOC's and 11 DOCG's. The latter include, of course, Chianti, Chianti Classico, Brunello di Montalcino and Vino Nobile, all predicated on the single red grape that dominates Tuscan production: Sangiovese. Roughly two-thirds of the vines in Tuscany are devoted to this noble varietal, which also happens to be Italy's most planted grape overall. Beyond this, winemakers have been increasingly supplementing vineyards with Merlot and Cabernet Sauvignon (both with a 300+ year history in the region). For better or worse, white varieties generally take a distant back seat to the reds, with Trebbiano Toscano being the most widely planted and Vernaccia and Vermentino enjoying more prestige.

MAREMMA TOSCANA DOC

Promoted from IGT to DOC in 2011, the Maremma Toscana designation is now the third largest (area under vine) in Tuscany, behind only Chianti and Chianti Classico. The designation encompasses a vast area, reaching from the slopes of Mount Amiata near Montalcino all the way to the coast, and even including the island of Giglio. Today, nearly 300 producers belong to the DOC, a third of whom are single estate.

Unlike many places in Tuscany, the Maremma plays host to far more than Sangiovese - which accounts for less than half of all planted vines. Increasingly, producers are working with Bordeaux and Rhone varietals, destined to thrive in the warm, well-aerated clime, and Italian blending grapes like Canaiolo and Ciliegiolo. In addition, whites and rosés are permitted under the DOC, with Vermentino comprising more than 25% of the region's production and grapes like Chardonnay and Sauvignon (Blanc) adding to the mix. Overall, combined with loose aging requirements, the result is a more innovative range of wines than seen elsewhere in Tuscany. In early 2021, the Consorzio also announced it would be one of the first in Europe to begin using an official bivarietal label (for wines blending 2 grape varietals).

Historically, the Maremma was a very marshy area (its name derives from the Spanish word Marisma, meaning 'marsh'), but it was drained multiple times over the centuries (first by the Etruscans a thousand years ago and as recently as the 1930s) and reclaimed for agricultural use. To this day, it remains Tuscany's "wild" zone, with beautiful yet rugged landscapes, plenty of wide-open spaces, and fewer tourists.