Winemaker: Paolo Caciorgna
Generation: 2nd

VIGNAIOLI MORELLINO SCANSANO

Cala Civetta Bianco di Pitigliano DOC

From one of Tuscany's oldest DOCs comes this lesser-known, historic white crafted in the hilltop town of Scansano. The blend of Trebbiano and Chardonnay yields a wine simple in its approach but with great weight and acidity... along with an impressive shelf life for an unoaked white. A through-line of minerality accompanies the warm cirtus, green apple, and faraway hint of saltiness (the nearby Tyrrhenian Sea is just a 15 minute drive away). A little plate of linguine con vongole and your culinary fate is sealed!

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	Light straw
Nose	Ripe citrus grove and minerality
Palate	Green apple with warm citrus and minerality repeating
Finish	Clean, with lingering tannins and hint of sapidity

VINEYARD & VINIFICATION

	12
Vineyard Location	Bianco di Pitigliano DOC, Tuscany
Vineyard Size	25 ha
Varietals List	80% Trebbiano 20% Chardonnay
Farming Practices	Organically farmed (non-certified), dry-farmed, and picked by hand; vegan
Elevation	100-1200 m
Soils	Mix of sandy soils and silt-rich tufa
Maturation Summary	In Steel for 3 months and Bottled for 1 month
In Steel	3 months
Alcohol	13.0 %
Acidity	5.9 g/liter
Residual Sugar	1.5 g/liter
Annual Production	120,000 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.

BIANCO DI PITIGLIANO DOC

Tuscany's oldest white wine designation, the Pitigliano DOC/G (named after the gorgeous medieval town built into a vertical tuff cliff) was established in 1966. Grapes may be sourced throughout the southern Grosseto but come primarily from the environs of Pitigliano, Sorano, Scansano and Maciano. Wines must contain 40-100% Trebbiano Toscano, with Malvasia, Verdello, Grechetto, Ansonica, Chardonnay, Sauvignon, Viognier, Italian Riesling and Pinot Blanc also allowed (up to 60%). The style tends to be crisp, unoaked, medium-bodied, and modest in terms of alcohol (with a minimum requirement of 11%). Toward that same end, the minimum acidity for a Pitigliano is 4.5 g/l. While the appellation is centered around a Bianco and a Superiore, Spumante and Vin Santo wines are also permitted. Located in southern Tuscany, Pitigliano often plays host to sweltering summer days, but with its relative proximity to the Tyrrhenian Sea, it enjoys an overall moderate Mediterranean clime. Mild winters, modest humidity, and constant breezes are also typical, and the sub-region receives roughly 36 inches of rain per year on average.

Historically, culture and winemaking in the area can be traced back to both the Etruscan and Roman periods. Also notably, for some 300 years (spanning the mid-1500s to mid-1800s) Pitigliano served as a frontier town between the Grand Duchy of Tuscany and the Papal States to the south. As a result, the town proper became home to a flourishing Jewish community (aka "the little Jerusalem of Tuscan Maremma"), mostly comprised of families who fled Rome during the Counter-Reformation. To this day, it remains home to Tuscany's oldest synagogue, and a multi-cultural cuisine well-suited to the local wine.