# PORTOVINO

## BAKKANALI 'ROSA' TOSCANA ROSATO 2023

Inspired by their, if not mystical, then certainly cherished experiences of gathering together to share great wines (i.e. Baccanalia), the duo of Sebastian Nasello (historic winemaker at Le Ripi in Montalcino) and Hugo Fabbri have finally found a terroir all their own. Coming from decades of experience in the fine wine world of Montalcino, they found it right under their noses, just across the valley on the dormant volcano of Mount Amiata. Their vineyards and garagiste cellar are located on Amiata's northern slope, in the windy mountain village of Poggioferro (600-800 meters).. A place that's known more for itinerant sheep herders, than vine tenders. Volcanic mountain Sangiovese - here we come!


The soils are a complex matrix of ancient limestone sediments, volcanic sands, and Flysch. They work with organic certification, and are in conversion to being certified biodynamic on a total of 5.5 hectares of vineyards. The guiding principle of the cellar is to create terroir-driven wines through experimentation.

The wines exude the extreme and wild side of Sangiovese. The fruit is exuberant and lusty, synesthetically projecting colors, which are alternatively impressionistic and baroque (as seen on their art labels). They manage to merge fine wine details with drinkability, displaying a deep spicy minerality, skeins of sea salt, and alluring vertical quality to the structure. In short, volcanic mountain Sangiovese - made by people that are chasin', lovin' and drinkin' *fine* natural wines and terroirs from around the world.

Bakkanali Rosa; Makovsky's Arcadia (1889); a bridge of realism to impressionism, easy flourishes of light and pastel colorways.

This light red / dark rosato is made from one vineyard parcel and it's a direct press (not saignée) after 24 hours on the skins.

The 2023 characteristics are high acidity, lower alcohol and lower pH compared to the 2022 vintage. The spring was quite rainy until mid June, followed by a summer season with days of very high heat peaks and a dry September.

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REGION: Toscana GROWING AREA: Poggioferro, Monte Amiata
FARMING: certified organic and practicing biodynamic
VINEYARD: 4.5 Ha ALTITUDE: 600 m / 1968 ft
SOILS: volcanic sand, limestone, and flysch of marl and sandstone
VARIETIES: 100% Sangiovese
VINE AGE: 20 years old VINE TRAINING: *cordone speronato*
HARVEST DATE: between the end of August and early September
YEASTS: spontaneous fermentation with native yeasts
FERMENTATION & ÉLEVAGE: de-stemming and soft press after 24 hours on the skins; élevage for 6 months in 60 H cement tanks SULPHUR: less than 20 mg/l SO2 total
ALCOHOL: 12.0% ANNUAL PRODUCTION: 200 cases