

Al Podere di Rosa

Wine Name: **Chiesino Rosso**

Varietal: **Sangiovese, Canaiolo, Ciliegio-
lo, Syrah**

Denomination: **Vino Rosso**

Country: **Italy**

Region: [Lucca/Tuscany](#)

Vineyard Size: **0.7ha**

Vine Age: **20-50 years old**

Annual Production: **5,000 bottles total**

Farming: **ICEA Organic Certified, practicing biodynamic**

Elevation: **20-130m**

Soil Type(s): **Limestone/ Calcareous
Clay**

Founded: **1906**




Enologo Paolo Giuli's grandfather settled in Sant'Alessio in the hills just north of Lucca to purchase the farmhouse that still anchors this operation. Named for Paolo's mother Rosa who ran the farm for 50 years with his father, al Podere di Rosa grows olives, grapes and a variety of other fruits & vegetables typical of the Lucchese region. The farm itself spans 8 hectares in the hills of Sant'Alessio in Pieve Saint Stefano along the "Strada del Vino," surrounded by forests as well as villas and farmhouses built ages ago. Paolo always dreamt of the day he would run a family farm, a day that came in 1980. Sustainability of his land is paramount for Paolo, and he would not work any other way than naturally and wants to pass this philosophy on to his children. When needed, very low doses of copper and sulfur are used in addition to propolis and herbal teas and the biodynamic preparations.

Agriculture & Vinification

Chiesino Rosso

- Hand-picked into small crates
- Spontaneous 15 day fermentation in inox steel
- Aged 12 mos in 50/50 barriques/inox steel
- Unfiltered, no clarification

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