## Nasciri

Country: Italy
Region: Calabria
Grape(s): Gaglioppo, Indigenous Varietals
Producer: Domenico \& Francesca Rinaldis
Farming: Organic Certified

## 2016 Nasciri "Chillu Chi Volimu"

Nasciri Azienda Agricola is run by Domenico and Francesca in the Calabrian countryside, near Gerace. The two have 20 hectares total, with 7 under vine, where farming with organic agricultural methods was not only an internal decision, but a natural need dictated by the land they so love. Through the use of various permacultural and biodynamic principles, they adapt their farming style to climate conditions and soil variation. Always open to experimentation, they never miss an opportunity to try new techniques that can improve the health of the vines, and positively impact the environment around them. With help in the cellar from oenologist Claudia Galterio, they strive to make beautiful wines without addition of substances, or subtraction of character.

The 2016 "Chillu Chi Volimu" is an unusual wine from its beginnings. It comes from a vineyard planted 20 years ago, and is made up of a mystery of varieties. Though they know some of the vines are Gaglioppo, the others are unknown and their yields change dramatically every year. In local dialect, "nu facimu chillu chi volimu" translates to "we do as we like," is how Francesca and Domenico feel this vines are telling them. With only 500 bottles made per year, the wine ferments in stainless steel, is unfined, unfiltered, and has little-no addition of free sulfur.

## VITICULTURE /

VINIFICATION

- Grapes are harvested and sorted by hand
- Grapes are de-stemmed
- Wine is fermented with indigenous yeasts
- Wine spends $15-20$ days on its skin, 1 year in stainless steel
- The wine is unfined, unfiltered and contains $40 \mathrm{mg} / \mathrm{L}$ total sulphites

TASTING NOTES: Bouquet: Intense plum fruit, earth, and heat. On the palate, the wine is medium bodied, with a slightly oxidized quality. It is round
and smooth with flavors of plum, sundrenched clay, and spice.

