

Sequerciani

Winemaker: Laura Rossi

Location: Tuscany, IT

Farming: Biodynamic

Founded in 1992 by filmmaker Reudi Gerber, Sequerciani began as eight neglected hectares in Maremma, Tuscany. Gerber decided to revitalize the property, converting it to organic agriculture and progressing on to get Demeter biodynamic certification. With the employ of local enologist Laura Rossi, they set off to make natural wines, without any additions or subtractions. Situated on rolling hills 200 meters above sea level, and only 25 minutes from the sea, Sequerciani works the entire farm biodynamically, with 10 hectares now under vine. In addition to producing wine, they make olive oil, cereal from ancient grains, and sunflower oil. In the cellar, the wines are spontaneously fermented, unfinned, unfiltered, and bottled without sulfur addition.

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Situated on rolling, panoramic hills 200 meters above sea level and only 25 minutes from the sea Sequerciani is now a 50 hectare "azienda" – a working farm that produces wine, olive oil, and other biodynamic agriculture products. The fertile soil and gentle sea breezes provide an ideal growing situation for the traditional and indigenous grapes of the region.

In the vineyard, Sequerciani follows the normal biodynamic procedure, with natural fertilizers, biodynamic treatments (horn silica and horn manure) and manual harvest in small boxes. A new gravity-flow winery is being built that will be energy self-sufficient. 15% of the harvest is picked earlier than the rest and used as a pied de cuve to start fermentation in cement tanks. After harvesting the rest of the grapes, they are soaked in terracotta amphora then aged in amphora and barrels. No external temperature control is used, sulfites are not added and the wines are not fined or filtered.

Sequerciani Libello 2018

- 80% Sangiovese, 20% Ciliegiolo, vinified separately and aged in concrete and terracotta amphora. A blend of two typical Tuscan varieties with ancient and common roots. Sangiovese has its origins in the distant past, most likely dating back to the Etruscan period. Its strong character is typical of Tuscan reds. The Ciliegiolo grape variety is also widespread in central and southern Tuscany. While it can be used to produce outstanding varietal wines, it truly excels when blended with Sangiovese, to which it imparts softness and a fresh aroma of cherries. We use the two varieties to produce a wine with a lively red color and a fresh bouquet of small red fruits. Each variety is harvested separately and picked by hand. The wine is vinified using a technique based on carbonic maceration. Unfinned, unfiltered, no sulfur addition.

