

Sequerciani Vermentino 2019

Winemakers: Laura Rossi & Reudi Gerber

Location: Toscana, Italy

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. 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. In the cellar, the wines are spontaneously fermented, unfinned, unfiltered, and bottled without sulfur addition.

Vermentino is a late-ripening grape variety. Sequerciani ages some of the wine in terracotta amphorae, which facilitates micro-oxygenation of the wine. This accentuates the bouquet, aroma and tasting notes.

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- 100% Vermentino grown out of iron-rich clay based soil. Spontaneous fermentation in stainless steel, maceration on skins for 8 days, 6 months in stainless, then finishes in terracotta amphora. Unfinned, unfiltered, no sulfur addition.

Tasting notes - Rich and floral on the nose, with scents of yellow flowers, citrus fruits, aromatic herbs and Mediterranean scrubs. On the palate it is expressive, juicy, fresh pineapple flavors, savory and mineral, with light tannins on the finish.