



Sàgona

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Sàgona is located on the slopes of Pratomagno, in the province of Arezzo. They are 500 meters above sea level, surrounded by dry stone walls, in a narrow valley where the Borro di San Clemente flows. A little further below it joins the Borro del Cinghio. Sàgona is land of water, yet they are in the mountains

Sàgona has 4 hectares of vineyards, divided in separate locations: Sàgona (in La Badia), Pian di Loro and La Penna.

All of the vines are all old plants from the 1960s and 1970s, mostly trained with the traditional Tuscan method of pruning and training called Archetto Capovolto, also known as Arched Guyot or Curved Guyot. vines. In the vineyard, the plant density rarely exceeds 200 vines per hectare. They have most recently recovered the La Badia vineyard after it was abandoned three years ago.

Grape varieties planted are Sangiovese, followed by Canaiolo, Colorino, Malvasia Nera, Malvasia Bianca and Trebbiano.

The yield per hectare does not exceed 30 quintals. They produce an average of 4000 bottles, which come almost entirely from Sàgona and La Badia, their mountain vineyards. Maturations are slow and late, important thermal excursions.

They produce four wines: 2 whites, Fonfon and Primi Passi; and two reds, Gattorosso and Sàgona. All three of their wines speak of the mountains of their creation.



Gattorosso 2016

APPELLATION Tuscany IGT

GRAPE 40% Sangiovese, 25% Canaiolo,
20% Malvasia Nera and 15% Colorino

VINEYARD Mostly sand and silt at an altitude of 450m,
with vines facing SouthWest, planted
between the 1960s and 1970s.
Guyot Training method, upturned arch
Average age of the vines: 40 years
Density of planting: 2000 vine / ha
Production per vine: 1.5 kg / plant
Production per hectare: 30 q / ha

HARVEST Hand harvested in to small boxes and trans-
ported immediately to the winery.

VINIFICATION Destemmed and fermented naturally in
cement tanks. Fermentation takes around 3
weeks with no temperature control.

ELEVATION 5 months sur lie in stainless steel tanks

FILTRATION Not clarified, fined or filtered.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 13.5%

SERVING TEMPERATURE Serve cellar temperature

SULFITES None used or added

BOTTLES PRODUCED 1200 per year

