

Ficomontanino



Maria Sole's farm is called Ficomontanino (roughly, "Little Fig Mountain"), a property her grandfather acquired in the 1960s as a place to produce olive oil and breed horses. Situated in the far southeast of the region near the town of Chiusi, Ficomontanino is administratively part of Tuscany, but geographically and spiritually it speaks to both Umbria and Lazio, both of whose borders are mere kilometers away. From her 12 hectares of vines, planted at around 350 meters altitude on the south-facing slopes of her family's property, one can see Lake Trasimeno in Umbria to the east, the mountains of northern Lazio to the south, and the rolling hills of Siena to the northwest.

Maria Sole's grandfather planted the first vines here almost 40 years ago, making wine as a hobby, and while Maria Sole's father ramped up production a bit, his approach was more conventional, informed by then-current trends toward power and color. Having studied at Slow Food's University of Culinary Arts at Pollenzo, Maria Sole was inspired by the teachings of Rudolf Steiner and Masanobu Fukuoka to reimagine her family's vineyards as part of a larger ecosystem, and when she gained responsibility for them in 2014, she set about establishing a natural equilibrium on the property, incorporating biodynamic preparations, allowing vegetation to grow freely, and relying on only bare traces of copper-sulfate to treat her vineyards. She has gradually been refining her approach in the cellar as well, working toward ever more expressiveness via ever fewer interventions. We are ecstatic to represent a young grower with so much potential and whose early results already shame the vast majority of by-the-numbers Tuscan wine on the market.

Viticulture:

- **Farming:** Practicing Organic, with some biodynamic practices
- **Treatments:** Copper sulfate and biodynamic preparations
- **Ploughing:** Annual ploughing to promote vineyard health, with grass tolerated between the vines
- **Soils:** Sands and clay
- **Vines:** Vines are trained in Guyot and Cordon de Royat and average 20-40 years old.
- **Yields:** Controlled through pruning and debudding, yields average 40-50 hl/ha.
- **Harvest:** Entirely manual, usually late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Noble Kara ferments spontaneously in stainless-steel tanks after c. 24 hours on its skins. Following total destemming, Bulgarelli ferments spontaneously in concrete vats and stainless-steel tanks for 2 weeks. Granomelo is partially destemmed and ferments spontaneously for 60 days in amphorae.
- **Extraction:** During maceration, Bulgarelli sees pumpovers; Granomelo sees a gentle infusion in amphorae.
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical Basket Press
- **Malolactic Fermentation:** Spontaneous, in concrete vats until March

Aging:

- **Élevage:** Bulgarelli spends 6 months in concrete vats. Granomelo spends 24 months in glass demijohns. Noble Kara spends 6 months in stainless-steel tanks.
- **Lees:** Wines are racked following malolactic and remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** All wines are unfinned and unfiltered.
- **Sulfur:** c. 43-50 mg/l total sulfur