

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

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Noble Kara IGT Toscana Rosato



At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Sangiovese (100%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Ficomontanino, Melogranino, and Campo Cavalli parcels, between Lake Chiusi and the Cetona hillside.
- **Soil Types and Compositions:** Sands and clay
- **Vine Age, Training, and Density:** Trained in Guyot and Cordon de Royat, vines average 15-30 years old.
- **Average Yields:** Controlled through pruning and debudding, yields average 40-50 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** After 24-hours on its skins, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** c. 6 months in stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 50 mg/l total sulfur

In The Glass:

Named after one of Maria Sole's grandfather's favorite horses, Noble Kara claims its rightful place in the proud tradition of "real" rosé wines—rosés made from fully ripe, healthy grapes trusted to ferment on their own and allowed to express a natural depth of color. Pure Sangiovese from three different parcels on the property—Ficomontanino, Melogranino, and Campo Cavalli—this vivacious wine provides depth and balance and is an excellent showcase of this estate's prowess.

Ficomontanino



Bulgarelli IGT Toscana Rosso



At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Sangiovese (100%)
- **Average Annual Production:** 10,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Ficomontano, Melogranino, and Campo Cavalli parcels, between Lake Chiusi and the Cetona hillside.
- **Soil Types and Compositions:** Sands and clay
- **Vine Age, Training, and Density:** Trained in Guyot and Cordon de Royat, vines average 20-30 years old.
- **Average Yields:** Controlled through pruning and debudding, yields average 40-50 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in concrete vats and stainless-steel tanks. Cuvaion lasts 13-15 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** c. 6 months in concrete vats and stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 47 mg/l total sulfur

In The Glass:

This wine pulls in multiple directions; it is both fresh and deep, both spicy and politely earthy, and its dark red fruits soar high, unfettered by cellar manipulations. The ever-versatile Sangiovese finds a new and lovely register here.

Ficomontanino



Granomelo IGT Toscana Rosso



At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Sangiovese (100%)
- **Average Annual Production:** 800 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-facing, sloped Melogranino parcel
- **Soil Types and Compositions:** Sands and clay
- **Vine Age, Training, and Density:** Trained in Guyot and Cordon de Royat, vines average 20 years old.
- **Average Yields:** Controlled through pruning and debudding, yields average 40-50 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** Following partial destemming, wine ferments spontaneously in amphorae. Cuavison lasts up to 60 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** 24 months in glass demijohns
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 43 mg/l total sulfur

In The Glass:

“Granomelo”—a play on the name of the cru Melogranino from which it is sourced—is 100% Sangiovese from south-facing slopes of sandy clay and silt, planted 20 years ago by Maria Sole’s father. This displays a frank and mesmerizing purity of fruit, but with a greater sense of earthiness and a more tenacious cling on the palate; it’s a union of sand-derived elegance and a certain wildness of spirit that is especially astonishing given that it’s Maria Sole’s first vintage of making wine in this fashion.