



STEFANO AMERIGHI IGT TOSCANA ROSATO “SYRAH ROSA”



VINTAGE	2022
COUNTRY	Italy
REGION	Tuscany
APPELLATION	Cortona
WINE TYPE	Rosé
VARIETIES	100% Syrah
ORGANIC	Certified Biodynamic
VINEYARD	From a plot called De' Canonici, from the sandiest part of the vineyard that also makes his Apice but harvested earlier with this rosato in mind. Almost all the vines are trained in some form of alberello.
SOIL	Old sedimentary soils -- clay, sand and silt derived from limestone.
VINIFICATION	Direct press, fermented and aged in concrete vats with no sulfur until bottling
TASTING NOTE	Juicy mineral-laced cherries with sneaky concentration.

STEFANO AMERIGHI

There is exceptional Syrah being made today in southeastern Tuscany in the appellation of Cortona, specifically from the hands of Stefano Amerighi, the young and dynamic owner of the eponymous estate. Stefano, who comes from a farming family, was born and bred in this area. He's Tuscan, through and through -- actually, he'll tell you, he's so original that he's Etruscan!

After an in-depth geological investigation beginning in 2001, Stefano identified eight hectares of land well-suited to his project: southeast exposure, a mix of silty clay sedimentary soil, and a base of thriving microorganisms. Stefano's cru is in Poggiobello di Farneta, in the Chiuso di Cortona, the last hills descending down from the town. This is an area that was not a seabed during the Pliocene, unlike much of its surroundings. Interestingly, it's a goldmine not just for winemakers but also for paleontologists, as dinosaur fossils abound on this little "island."

Next came the sourcing of the materia prima: his selections of Syrah came from some famous estates of the southern and northern Rhone, as well as some Italian Syrah clones. Since the beginning, Stefano has adhered to the principles espoused by Rudolf Steiner and Masanobu Fukuoka. He views the farm as a complex holistic system. As such he employs six people year-round to follow the cycles of nature. He has fruit trees (200 different heirloom varieties), various grains, olives, Chianina cattle, pigs, geese, and hens. He is maniacal about low-impact farming. Stefano says, "if it's wet we don't use the tractor, but rather a backpack pump sprayer—two or three treatments a year are done completely manually like this, like one hundred years ago. Usually, we work the rows in an alternating fashion—one 'on' and one 'off.' In the 'off' rows, we don't work them or even step on them for a year, not even for treatments. When I started this project in 2001, a few people considered me a visionary, but most thought of me as a bischero." Things change. Today, Stefano is the president of the consorzio of Cortona.