



Poggio Cagnano

Artisanal winemakers in Maremma Toscana.

Guardians of a small organic vineyard rising at 450m a.s.l and overlooking the argentario sea. The four hectares of vines, surrounded by olive trees and oak forests, lie with different orientations on a compact block of Arenaria stone. A sandy soil with a low PH that leads to fresh and savory wines with fine structure. The fermentations are rigorously spontaneous and the interventions in the cellar are minimal.



Micidiale Bianco 2021

Igt Toscana bianco frizzante

Ansonica 100%

Bottles produced 1200

Vineyard planted in 2018

Exposition OVEST

Altitude 450m a.s.l.

Soil texture Loamy Sand

Soil PH 5,5

Organic certified

Vol.% 11°

Pressure 2-3 bar

Harvested by hand on the 25th of August

Destemmed, the must stays 24 hours on the skins at around 15°. Removed from the skins and fermented in stainless steel at 20°. After a coarse filtration the fermentation finishes in the bottle with about 15 g/l of residual sugar.



Micidiale Rosato 2021

Igt Toscana Rosato frizzante

Alicante 100%

Bottles produced 2400

Vineyard planted in 2018

Exposition EAST

Altitude 450m a.s.l.

Soil texture Loamy Sand

Soil PH 5,5

Organic certified

Vol.% 11°

Pressure 2-3 bar

Harvested by hand on the 28th of August

Destemmed, the must stays 2 hours on the skins at around 15°.

Removed from the skins and fermented in stainless steel at 20°.

After a coarse filtration the fermentation finishes in the bottle with about 15 g/l of residual sugar.



Nebula 2021

Maremma Toscana Vermentino

Vermentino 100%

Bottles produced 3900

Vineyard planted in 2015

Exposition OVEST

Altitude 450m a.s.l.

Soil texture Loamy Sand

Soil PH 5,5

Organic certified

Vol.% 12°

Harvested by hand on the 13th of September and destemmed the morning after.

The must stays 36 hours on the skins at around 15°.

Removed from the skins it ferments in naked concrete vats.

At the end of the fermentation it decants for 2 weeks in steel before going back to concrete for a 5/6 months period of fining on the lees. Bottled on the 23 of April 2022 after a coarse filtration.



Carousel 2021

Igt Toscana Vermentino

Vermentino 100%

Bottles produced 1800

Vineyard planted in 2010

Exposition SOUTH

Altitude 390m a.s.l.

Soil texture Loamy Sand

Soil PH 5,6

Organic certified

Vol.% 12,5°

Harvested by hand on the 23th of September and destemmed the morning after in a naked concrete vat filled until the cap of skins is submerged. This gentle style of skin fermentation goes on for 3 weeks with only a few pumping over. At the end the wine is removed from the skins and it decants for 2 weeks in steel before a 12 months period of fining in clay anphoras. Bottled on the 7th of August 2022 after a coarse filtration.



La terra è bassa Selvoso 2020

Maremma Toscana Rosso

Sangiovese 70% Ciliegiolo 30%

Bottles produced 3900

Vineyard planted in 2015

Exposition SOUTH

Altitude 490m a.s.l.

Soil texture Loamy Sand

Soil PH 5,5

Organic certified

Vol.% 12°

Harvested by hand on the 15th of September.

Destemmed with dry ice the morning after to recreate a 5 days a semi-carbonic fermentation. We use dry ice on the cap of skins 2 times a day in order to keep the must filled with co2.

After this phase the juice is removed from the skins and finishes the fermentation on a concrete vat. Then the wine decants for 2 weeks in steel before a 10 months period of fining in concrete.

Bottled on the 8th of August 2022 after a coarse filtration.



Euphoria 2021 Vigna ai sassi
Maremma Toscana Sangiovese
Sangiovese 100%
Bottles produced 3900
Vineyard planted in 2015
Exposition SOUTH
Altitude 450m a.s.l.
Soil texture Loamy Sand
Soil PH 5,5
Organic certified
Vol.% 13°

Harvested by hand on the 25th of September.

15% whole bunch

Gently destemmed berries are pressed by feet in our 750L clay amphoras. Every day hand made follature to keep the cap of skins wet for a full but gentle extraction.

On the 6th of October we remove the wine from the skins and after a few days the amphoras are filled again for a 10 months fining. Bottled on the 9th of August 2022 after a coarse filtration.



Altaripa 2018 Vigna vecchia

Maremma Toscana Rosso

Sangiovese 100%

Bottles produced 1800

Vineyard planted in 2005

Exposition SOUTH

Altitude 450m a.s.l.

Soil texture Loamy Sand

Soil PH 5,5

Organic certified

Vol.% 13°

Harvested by hand on the 30th of September.

15% whole bunch

Gently destemmed berries are pressed by feet in our 1200L conic shape wood barrel and in 500L old tonneaux. Every day hand made follature to keep the cap of skins wet for a full but gentle extraction.

On the 13th of october we remove the wine from the skins and after a few days the barrel are filled again for a 10 months fining. Bottled in June 2020 after a coarse filtration.



Un vecchio errore 2019

Maremma Toscana Merlot

Merlot 100%

Bottles produced 800

Vineyard planted in 2005

Exposition SOUTH

Altitude 400m a.s.l.

Soil texture Loamy Sand

Soil PH 5,5

Organic certified

Vol.% 13°

Harvested by hand on the 20th of September.

The destemmed grapes ferments in stainless steel with daily pumping over for 10 days. The wine decants for a month or two before a 12 months aging in 500L tonneaux of 2nd and 3rd passage. Bottled in June 2021 after a coarse filtration.



Un vecchio errore 2018

Maremma Toscana Cabernet

Cabernet Sauvignon 100%

Bottles produced 1700

Vineyard planted in 2005

Exposition SOUTH

Altitude 400m a.s.l.

Soil texture Loamy Sand

Soil PH 5,5

Organic certified

Vol.% 13.4°

Harvested by hand on the 15th of October.

The destemmed grapes ferments in a concrete vat with daily pumping over for 21 days. The wine decants for a month or two before a 12 months aging in 300L tonneaux of 2nd and 3rd passage. Bottled in June 2020 after a coarse filtration.