

TUTTO



PODERE SANTA MARIA

Montalcino, Toscana

Marino Colleoni's winemaking journey began when he and wife Luisa discovered a patch of old vines buried under shrubs on Montalcino's northern reaches while taking an evening walk.

They spent the next few years clearing away at the undergrowth and to their surprise a rather detailed vineyard lay beneath. After replanting some of the damaged vines, they harvested for the first time in 2000.

At 470-500 metres above sea level their vineyards are some of the highest in Montalcino and unusually, face almost entirely north. They are surrounded by forest, well ventilated and planted over a complex mix of sand, limestone and volcanic rock. A visionary in the area, Marino really values biodiversity and is seeking to reduce the use of any compounds in the vineyard entirely, instead relying on natural predators of any bugs or disease.

These unique characteristics yield wines from Montalcino which are uncommonly detailed, mineral and fine and in the cantina Marino exercises a considered restraint, letting the wines truly sing.

In recent years, he has also rented a number of organic vineyards from further afield, where he makes the kind of easygoing wines he and Luisa like to drink on their terrace everyday.

PODERE SANTA MARIA
Montalcino, Toscana



TOSCANA ROSATO
2018

Sangiovese from Marino's Brunello vineyards planted over limestone, sand and volcanic rock. Like everyone else that makes Brunello, Marino used to leave the grapes from his final green harvest in the vineyard for the birds, but that's not his style. Instead these grapes were picked in the middle of August, a few weeks before the harvest, when only a small amount were fully ripe. They were given a gentle press and the wine was left to rest in vats until spring, when it was bottled with no additions. A vivid pink, this barely reaches ten degrees of alcohol and offers supreme refreshment via sour cherries and a big lick of acid.