

# Cuculaia



**Cuculaia** is meant to be an oenological experiment, a trip towards extreme frontier of quality, looking for the limit which Syrah can attain in Cortona's terroir.

It is made only in the very special years, exclusively with Syrah grapes coming from one of my favourite vineyard, named Cuculaia, with very low yields per hectare (max. 4 tons from 5000 vines), strictly selected all over the year, especially before and during the harvest, to achieve excellence and the best possible interpretation of the vintage.

Harvest is done usually at the end of September: grapes are hand-picked into small 15 kg boxes with ventilation holes, gently destemmed, opening but not crushing the berries, and then pumped in temperature-controlled stainless steel tanks where, thanks to native yeasts, spontaneous fermentation is carried out for about 15 days. The following maceration on skins lasts about four more weeks.

Natural malolactic fermentation (only of the free-run wine, because we never use press wine in our bottles) is spontaneously inducted; then follows a long (24-36 months) maturation on lees and ageing period in French premium quality oak barrels (Allier, Nevers and Tronçais), from several outstanding tonnellerias.

The selection continues in the cellar, tasting each single barrel; only few hundreds of bottles (maximum 3000) are finally made at the end of this long process.

**Cuculaia** is a powerful, but at the same time harmonious, balanced and full bodied wine, which reveals a careful search for finesse and elegance

It expresses an intense and elegant bouquet reminding of crushed black pepper, meat, ripe wild berries, light dried fruits, cherries and blackberries, red roses, with notes of sweet spices like dark chocolate, cinnamon and liquorice, and fine mineral graphite hints in the beautiful finish.

In the mouth all these sensations join in a perfectly balanced body, confirming the extraordinary richness and complexity of flavours perceived by smell, with velvety and well-integrated tannins and lively, pleasant acidity. Exquisite texture, taste of ripe black and red berries, jam, with mineral nuances and balsamic hints. The finish is extremely long, really unforgettable.