



SEQUERCIANI

vino

Aleatico

Puedi feshes

*Deliciously sweet with an intense
aroma of roses*

Aleatico is an aromatic variety with black grapes. It is particularly widespread in southern Maremma. We use it to produce a deep, violet-red wine with exceptional sweetness and perfectly balanced acidity.

It is a wine to take your time over, and pairs well with chocolate, biscuits and pastries. Try it with blue cheese for something a little different.



Aleatico

Toscana Indicazione Geografica Tipica

Production area

Maremma, hilly area,
250 m a.s.l.

Grape variety

Aleatico

Certification

Organic
Biodynamic (Demeter)



Our production method

Grapes, sun and earth: that's it

The grape bunches are harvested and selected by hand, then stretched out on racks and left to dry in the sun to produce an extremely sweet must.

The wine is vinified and aged in stainless steel tanks and fermented using only the yeasts found naturally on the grape skin.

We intervene only to observe and to ensure the wine stays in tune with nature: nothing is added and nothing is taken away. No sulphites are added and no filtration is carried out.