



SEQUERCIANI

vino

Libello

Piedi-fesche

The classic Tuscan robustness of two ancient, indigenous grape varieties

A blend of two ancient and typical Tuscan varieties with common roots: Sangiovese and Ciliegiole.

Sangiovese has its origins in the distant past, most likely dating back to the Etruscan period. Its strong character is typical of Tuscan reds. The Ciliegiole grape variety is also widespread in central and southern Tuscany. While it can be used to produce outstanding varietal wines, it truly excels when blended with Sangiovese, to which it imparts softness and a fresh aroma of cherries.

We use the two varieties to produce a wine with a lively red color and a fresh bouquet of small red fruits.

Young, well-balanced, fresh and fruity, it pairs well with traditional Tuscan antipasti, meat platters and crostini, grilled meats, and pasta dishes served with full-flavored red sauces.



Libello

Toscana Indicazione Geografica Tipica

Production area

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

Grape variety

Sangiovese
Ciliegiolo

Certification

Organic
Biodynamic (Demeter)



Our production method

Grapes, sun and earth: that's it

Each variety is harvested separately and picked by hand. The wine is vinified using a technique based on carbonic maceration.

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.