



KERMIT LYNCH WINE MERCHANT

PODERE SANTA FELICITA

Country: **Italy**

Region: **Tuscany**

Appellation(s): **IGT Toscana**

Producer: **Federico Staderini**

Founded: **2002**

Annual Production: **800 cases**

Farming: **Organic (certified)**

Website: **N/A**



The wine route can often lead us to unsuspecting corners of France and Italy. Usually the promise of a great potential *terroir* is present, but often the potential of the land itself has been either misunderstood or simply misread, and even more commonly the vigneron in question is struggling to translate a great *terroir* into the glass. In the sparsely traveled hills of eastern Tuscany, we found a vigneron who had matched his talents to a great *terroir* and came, saw, and conquered, realizing his vision with inspiring results.

One wishing to visit Cuna from the south would take a small two-lane road winding its way north from Arezzo through eastern Tuscan towns that you have probably never heard of—Rassina, Bibbiena, Poppi—until reaching your final destination in the hills above Pratovecchio. As the crow flies, this is one hour due east of Firenze in the foothills of the Apennine mountains.

Several decades of work as an agronomist and enologist, not to mention being a native of Tuscany and an avid student of history, gave Federico Staderini all the tools he needed to ferret out this forgotten limestone *terroir* high in the hills of eastern Tuscany, known to the Etruscans long before him. We had known Federico when we collaborated at Poggio di Sotto and his Pinot Nero project at Cuna left our minds running wild with anticipation.

After we toured his vineyards, which seemed abundantly healthy despite the tiny Pinot Noir clusters clinging to each vine, Federico's pipette began to dip and tour through his small cellar of old barrels, each taste revealing a wine of strong, confident character and surprising finesse. Afterward, a vertical sampling of six older vintages confirmed what had to be tasted to be believed: Federico had unearthed the Holy Grail for producing age-worthy Pinot Nero in Tuscany, and we would import it to the United States for all of our clients to experience.



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PODERE SANTA FELICITA (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
IGT Toscana “Cuna”	Pinot Nero	Planted in 2004, 2005, 2007	Clay, Limestone	3.5 ha

* ‘ha’=hectares; one hectares equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Hand-harvested from early September to early October
- Early harvested fruit is mostly de-stemmed (75% to 80%), fruit harvested later is mostly whole cluster (up to 90%)
- Sorted in the vineyard and winery
- Fermentation started with *pied du cuve*
- Punchdowns by foot
- Fermentation in older oak and cement tanks, lasting 15-17 days for the early-picked grapes to 22-24 days for later-picked grapes
- Aged 20 months in Burgundian barrels (no new oak)
- Aged in bottle 12 months before release
- Cuna is the name of the *lieu-dit*