

Colle Santa Mustiola | Poggio ai Chiara

Toscana IGT



Varietal: 100% Sangiovese
with 28 different clones

Region: Toscana, IT

Winemaker: Fabbio Cenni

Vines Age: 40 - 80+ years,
Pre-phylloxera

Production: Around 3,000
bottles

Farming: Working Organic

Soil: Pliocene with Alluvial
Deposits

The Story: Tucked away in an area of Tuscany near Cortona and Lago di Trasimeno is Colle Santa Mustiola. Here, Fabbio Cenni farms 5ha with 28 clones of Sangiovese, including four own-rooted, pre-phylloxera clones. He makes three wines: Sangiovese Rosato "Kernos", Vigna Flavia, and his top wine, Poggio ai Chiara, which contains all 28 clones of Sangiovese. All of the wines were great, but tasting 2005-2008 Poggio ai Chiara was a unique Sangiovese experience. These wines evolved constantly in the glass for the 45+ minutes we were tasting them. It is amazing to me that, until now, these wines have never been imported anywhere in the US except Manhattan. The winery and cellar are housed in a 2500 year old cave of Etruscan origin and Fabbio has incorporated elements of Green Architecture into a recent addition to the end of the cave to accommodate more winery space, all of which can be seen in the photos on our site. In addition to the great wines, Fabbio is a passionate, deeply intelligent, gentle person whose pleasure in seeing someone enjoy his wines is very evident. Everything is done by hand and the wines are held at the winery until they are ready for release, which is often many years.

Vineyard: Set between the historic center of Chiusi and its lake, at 300mals, and a north / east exposure. Here it is hilly, grapes are manually harvested the second ten days of October and hand sorted at the winery.

Vinification: Spontaneous fermentation in stainless steel with indigenous yeasts, at least 40 days macerated, 25 of which the cap is submerged, followed by spontaneous malolactic fermentation.

Ageing: 66 months in French oak barrels and partly in 20/3 hl Slovenian oak barrels; subsequent refinement in the bottle for at least 24 months before being placed on the market.

Everything else you want to know about this wine: This is a singular wine, an undiscovered gem. It's aged longer and more thoughtfully crafted than the most prestigious DOCGs. With a rigorous focus, and this, the wine which inspired the creation of the Colle Santa Mustiola Winery, there is no other wine quite like the Poggio ai Chiara.

Le Storie
Wines