



The Artimino Cru project stems from the desire to convey, through the language of wine, the complexity and richness of an extraordinary territory.

Between 2022 and 2025, the estate conducted an important study of vineyard zoning, with the aim of identifying and enhancing the micro-zones most suited to the production of wines of the highest quality. The work, entrusted to Prof. Attilio Scienza, Dr. Luca Toninato, and expert Stefano Pinzauti, a pioneer of zoning in Italy, represented a turning point in the in-depth knowledge of the soil and microclimate of Artimino.

The three-year study combined traditional methods with the latest technologies, such as satellite mapping and precision geological analysis, to accurately define the pedoclimatic characteristics of each area.

The results revealed an extraordinary biodiversity, a mosaic of soils, exposures, and altitudes that intertwine in the heart of the ancient Medici hunting reserve of Barco Reale. This diversity led to the realization that each vineyard has a unique character, capable of producing a distinctive and unrepeatable wine.

At the same time, under the supervision of oenologist Riccardo Cotarella, experimental vinification was carried out for three consecutive years, with the aim of verifying in the cellar what had been observed in the vineyard.

The integration of agronomic data and oenological findings made it possible to draw up a detailed map of the estate's viticultural potential, identifying five symbolic plots, each capable of producing a precise and recognizable varietal identity.

This research gave rise to the five Artimino Crus, single-varietal wines that represent the authentic expression of the soul of the territory.

Each Cru is the result of a journey of knowledge, of shared oenological and agronomic research that combines science, experience, and sensitivity.



CUSTODE DELLE TELE

SAUVIGNON BLANC TOSCANA

Indicazione Geografica Tipica

43°46'03.2"N 11°03'00.6"E

Vintage

2023

Grape variety

100% Sauvignon Blanc

Alcohol content

13,0%

Soil

This vineyard is located in a foothill area at an altitude of 50 to 100 meters, on a moderately sloping east-facing slope. The soils originate from marly limestone and, secondarily, calcarenites of the Sillano Formation. These soils are very suitable for a variety of grape varieties, including Sauvignon Blanc. The eastern exposure and proximity to the Arno River lead to good temperature variations, which are favorable for maintaining good acidity in the grapes. The temperature variation, in synergy with soil characteristics such as loamy texture, moderate altered skeleton content, and good limestone content, predispose the grapes to the synthesis of elegant and complex olfactory notes and good aromaticity.

Vinification

The grapes are harvested at dawn to best preserve the typical varietal aromas of Sauvignon Blanc. The harvest is carried out manually in 15 kg crates, which are immediately transported to the cellar to maintain the freshness of the fruit. A double selection of the bunches, carried out before and after destemming, allows any grapes that are not perfectly ripe to be eliminated.

The destemmed grapes are then loaded into the press and sprinkled with dry ice: this fundamental step protects the must from external heat, limits oxidation, and preserves the delicate thiol aromas characteristic of the grape variety. The pressing is extremely gentle, so as to extract only the most noble fractions of the grape, rich in acidity and sugars: the so-called "Cuvée." This process, deliberately low in yield, allows for the production of a must of the highest quality. Before alcoholic fermentation begins, the must is left to rest for 48 hours at a controlled temperature of 8-10°C, promoting natural static clarification. Alcoholic fermentation takes place in stainless steel tanks at low temperatures, slowly and steadily, to maximize the aromatic component of the grapes. When fermentation is almost complete, about 30% of the mass is transferred to new, high-quality French oak barriques, where the fermentation process is completed.

The wine then matures on the lees for a period of 8-10 months, during which weekly batonnage is carried out to enrich the body of the wine and constantly monitor its qualitative evolution.

Tasting Notes

Appearance

Bright straw yellow with golden reflections, consistent and crystalline, denoting elegance and balanced structure.

Nose

Complex aromas of lime, tropical fruit, sweet spices, with elegant mineral hints.

Palate

Enveloping and fresh, with vibrant acidity, delicate toasted notes, long persistence, and a harmonious savory finish.