

Duemani “Two Hands”

In the year 2000, Luca D’Attoma and Elena Celli, the two hands, bought an undeveloped piece of land with their vision set on growing grapes in an organic and biodynamic fashion and making world class wine in an area where grapes had yet to be planted. The micro climate and the soil in this area were a perfect match to their vision. The site of the winery is in Riparbella, Tuscany, central Italy, which is 67 miles south west of Florence and 6 miles east of the Mediterranean. It is located at approximately 600 feet above sea level but facing the sea. These characteristics along with low soil fertility give Duemani grapes greater complexity and lower yields.

Duemani has three distinct vineyards, located in the shape of an amphitheater. The Syrah is in the center, the heart of the estate, which is the most stony site (from this, the name of the wine SUISSASSI – “on the stones”). At the upper side of the vineyard grows Cabernet Franc and a lower vineyard is divided in half between Merlot and Cabernet Franc. In 2005, two more acres of Syrah were planted.

Except for the Syrah and the Merlot grapes, which go only in one wine, all of the remaining vineyards of Cabernet Franc have now been mapped to select the best areas and plants for the different selection of the wines. One more selection is also made during harvest and in the cellar. This process allows us to perfectly match the grapes to the style of wine. Every year in October and November, crops of barley, beans and clover are planted in alternating rows to contribute to the organic richness of the soil. This along with organic and biodynamic treatments keep their grapes certified Demeter.





Altrovino "the other wine": Cabernet Franc 50% & Merlot 50%

Vintage: 2008 Production: 1300 12pk cases

Appellation: Toscana Rosso I.G.T.

Press: 90 Robert Parker, 2009 vintage already rated 92

Vinification: fermentation and maturation in cement vats

Characteristics: Intense ruby red with excellent consistency even when swirling in the glass. Altrovino intrigues the nose with floral hints and fruity notes of cherry, plum, and black currant, followed by juniper berry, licorice and coffee powder. The mouth is full and the taste is carried by elegant tannins which are never intrusive. The drinkability of this wine is great.



CiFRA: 100% Cabernet Franc

Vintage: 2010 Production: 3300 12pk cases

Appellation: Costa Toscana I.G.T.

Press: New not rated

Vinification: fermentation and aged in cement vats

Characteristics: This wine has a distinctive character, expressively rich in bouquet and fresh in the mouth. CiFRA is a vibrant wine with a lovely aromas, bold old world characteristics and firm tannins.

The name CiFRA, pronounced Chifra) stands for better Cabernet and FRA for Franc as this is a 100% Cabernet Franc. There is also a joke in Italy when you want to say something you really like you can say: mi piace una cifra! (cifra in Italian means number or amount "mi piace una cifra" means "I like it a big amount or a lot).



Duemani "two hands": 100% Cabernet Franc

Vintage: 2007 Production 1500 6pk cases

Appellation: Toscana Rosso I.G.T.

Press: 93 Robert Parker, 2008 Vintage already rated 96.

Vinification: Fermented in oak vats and aged in 50% new French oak & 50% 1-2 year French oak.

Characteristics: Visual examination shows an impenetrable, opaque center with ruby reflections at the rim. The wine flows into the glass hinting of structure and extracts. Its aroma is instantly full with a rich berry smell (blackberries and blueberries) that is followed in splendid harmony by elegant spice, tobacco and fern. The aromas progress into proclamations of Mediterranean balsamic and humus. On the palette, Duemani approaches with important progression and elegant taste in substantial equilibrium. Excellent correspondence between taste and smell, with delicious and persistent tannins.



Suisassi "on the stones": 100% Syrah

Vintage: 2007 Production 583 6pk cases

Appellation: Toscana Rosso I.G.T.

Press: 94 Robert Parker, 2008 Vintage already rated 95.

Vinification: Fermented in oak vats and aged in 70% new French oak & 30% 2-3 year French oak.

Characteristics: The color is concentrated with dark shades on the rim of the glass of vibrant ruby. With the first nose, intensity and sheer power offer the harmonious flavors of fruit jam, jelly, blackberry, myrtle, blond tobacco and spices all well integrated with white pepper and carob. On the palette Suisassi declares its' distinct personality, first showing its warm muscles (structure) and then bringing more elegant progression in the balance. Pleasant traces of freshness and silky tannins. Very persistent with fruity returns in the end.

The Winemaker: Luca D'Attona is one of the most sought after winemakers in Italy. From 1989-1992 he worked with many top Italian producers in many different regions in Italy. In 1999 he founded his own company, W.E.C., Wine Evolution Consulting, which comprises a pool of experts in the wine industry with a goal of improving education and the quality of wines in Europe.

Demeter® is the trademark for food from certified Biodynamic® production

A detail: from 2010 harvest all the production is as Demeter wine because the Biodynamic process and certification follows up also in the cellar, and CiFRA 2010 is the first released as a DEMETER WINE, and you see the Demeter logo on the front of the label.