



ALLORAVINO



FATTORIA KAPPA

PRE INDUSTRIAL TECHNIQUES FOR MODERN SENSIBILITIES

<https://www.selezioni.us/fattoria-kappa>

INTRODUCTION

Two friends, Andrea di Maio and Stephan Klasmann, on an Italian road trip from Austria stopped in Bolgheri recognizing it would be great to have a retirement home in Tuscany. There they discovered the dynamic wines of the Maremma! These wines were the highlight of their tour. This inspired research of the region! They found a few small vineyards to lease in 2004 and in 2007 they purchased the 4 ha sites near the Castellina Marittima. In 2010 they grew to 14 ha with the acquisition of the adjacent, original agricultural estate. All wines are made from the estate fruit only and made by the hard work of the owner's hands. They are focused on clean, natural methods in the vineyard and the winery.

Selezioni means in Italian, my mother tongue, selections, my selections. The winery was started by Selezioni because he wanted his lifetime experience as farmer first in Italy, then as a wine selector in the US.

THE VINEYARD

Kappa is a 14 ha vineyard facing the sea with strong diurnal temperature changes. The varied soils are weathered stone mixed with mineral clays with chalk, full of fossils and shells, and alluvial sands of silex and chalk. Cultivation is by hand with the aid of horses rather than tractors. A permaculture of cover crops maintains soil health. The process of organic certification of the vineyard is underway.

- **SOIL COMPOSITION:** The Pliocene era hills contain fertile sands and clays with marine elements which, in combination with the hillsides, are well drained.
- **HA BY VARIETAL/CLONE:** Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Sangiovese, Petite Verdot, Vermentino, Viognier
- **SLOPE/ELEVATION ORIENTATION:** 400m
- **DATE PLANTED:** 1997
- **VINES/ HA, YIELDS HI/HA:** overall yields of 4500 kg/ha



WINEMAKING PHILOSOPHY

They strongly believe that to achieve beautiful wines if you must have beautiful fruit. These wines are an expression of natural philosophy; they express the hard work of people who are totally engaged with their land.

Fruit is crushed by foot. Usually, 20% of the stems are included. Fermentation is carried out spontaneously with natural yeasts, without additives and no temperature controls. The extraction process is slow and careful – varying from two to four weeks. The wines are bottled without clarifying, filtering, or stabilizing.



Name: Kappa, Toscana Rosso IGT

Blend: 30% CS, 25% CF, 30% Syrah, 10% PV, 5% Merlot; aged 18 mo. in Tonneau (15% new)

Description: concentrated, rich with a focus on dark berries and holiday spices

Vineyard: 100% Estate

Press: Gamberro Rosso two glasses, Falstaff 94 pts



Name: Lambda, Toscano Rosso IGT (the particular red wavelength of light found in the wine!)

Blend: CS, CF, Merlot, Petite Verdot; aged 12 mo in 500L Tonneau

Description: explosive ripe red cherries and red plums with a bite of black pepper

Vineyard: 100% Estate

Press: Falstaff 91 pts



PRESALE MDDCP



Name: Essenza, Toscana Rosso IGT (100% Cabernet Franc)

Vineyard: 100% Estate

Availability: 100 bottles for the United States

Press: 95 pts Falstaff

“Sparkling ruby with slightly brightening rim. Dense and memorable nose, rich dark currant and pickled cherry, lots of tobacco on the background. Juicy on the palate, well crafted fruit, grippy tannin in many layers, firm pressure on the final.”