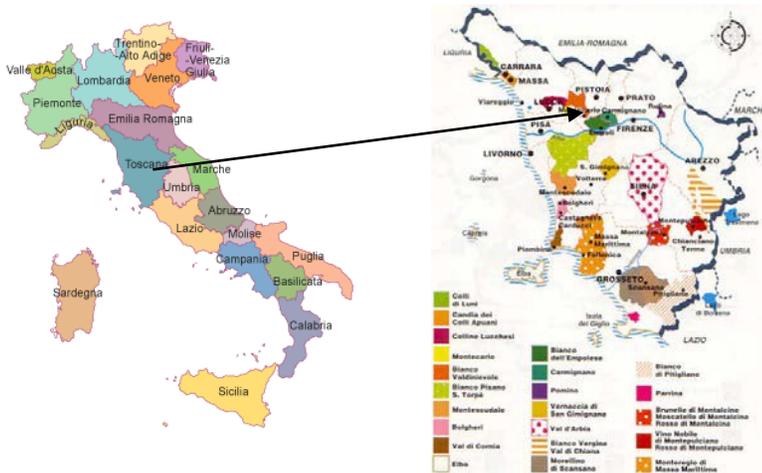




**Cosimo Maria Masini  
Tenuta di Poggio  
WINERY PRESENTATION**



ITALY →

Tuscany →

San Miniato - Pisa



**Tenuta di Poggio** is an historical winery, dating back to 1600, close to **San Miniato** village (the capital of Tuscan white truffle...), which is half way between Pisa and Firenze. The area is particularly vocated to vine and olive trees growing. In 1997 Masini's family bought the property and **Cosimo Maria Masini** took charge. Immediately Cosimo's focus has been into run the property on a sustainable and clean production by using **biodynamic** principles both on firming and on wine and oil making. Nowadays, the firm has 46 acres of land in production, of which 35 acres are vineyards. Native grapevines farmed are Trebbiano Toscano Vermentino and Malvasia bianca for whites and for reds Sangiovese, Canaiolo, Sanforte, Bonamico. Also international varietals like Sauvignon Blanc, Chardonnay, Cabernet Sauvignon and Cabernet Franc are grown. The other 11 acres are instead devoted to olive trees growing from varietals typical of Tuscany such as Frantoio, Leccino and Moraiolo but also with the rare Mignola Cerretana a difficult type that produces oil of the highest quality and purity. All production is branded under Cosimo Maria Masini name.



Unique soil rich of fossils

The **soil** at Tenuta di Poggio is unique. It appears that San Miniato was actually under water until the end of Cenozoic era (65 million years ago). You can still spot on a mix of limestone and clay the presence of sea fossils. It is a perfect combination for farming. On that soil Cosimo applies **biodynamic**. *"We shall never understand plant life unless we bear in mind that everything which happens on the earth is but a reflection of what is taking place in the cosmos"* Rudolf Steiner states on Spiritual Foundations for the Renewal of Agriculture, 1924. Steiner is the father of *Antroposohy* and a branch of that way of thinking, applied to agriculture, is indeed biodynamic.

A conventional farmer works / uses the land on a maximum output producible by literally “getting rid”/killing any problems arising (oidium bugs etc): tools used are weedkillers, pesticides and synthetic fertilizers. Over the time a conventional farming makes the soil and the plants stressed out and weak. A biodynamic producer focus instead is on the vitality of the soil which must have a healthy humus. To achieve that, **bd** farmers use natural preparations (9 to be exact, 6 to be mixed with manure 3 to be sprayed, all of them bearing a number 500, 501 etc.) and they make them and use them by paying close attention to the lunar/cosmic calendar so to make sure that the action to be done is in synchrony with the whole universe (here the main difference with an organic producer). It sounds like “*woodo*” but this is the way that ancient farmers were working... just codified. At first a biodynamic vineyard looks wild, messy. But a closer look will show you that the soil and the plants are very healthy and alive.



*Spraying in the vineyards natural treatments*



*Destemming and crushing ...*

So, for example, Annick is a fresher white and has the grapes left just one night soaking without being pressed and then fermented in concrete tanks inside the cellar, while the other wines see instead longer periods of maceration, alcoholic fermentation carried outside, then they are put some in concrete vats, some in oak barrels inside to do malolactic and ageing. Pressing is by traditional foot stomping (particularly for wines like the Fedardo vinsanto, Cosimo made of Buonamico and Sangiovese); ageing is depending of the wine in stainless steel , concrete vats, oak vats fermenters, tonneaux and barriques.

No matter what the winery limits the use of human intervention, by letting the wine making by itself. Wines are never fined or filtered. A minimum amount of sulfites is added at bottling.



Same attention to a natural approach is done during the winemaking. Ripe grapes are harvested by hand on “fruit days” as they are defined under *Maria Thun biodynamic calendar* and brought to the cellar on small boxes. After a second selection the grapes are crushed and the mass starts fermenting by their native yeast rigorously in open vat containers left outside and covered just with a linen sheet. No control of temperature. Only manual intervention is a ploughing down of the cap by hand. Of course there are some differences in winemaking depending on the type of wine they make.



*Harvest time*



*The wine cellar*

*Right pic from top to bottom:*

*Fedardo,*

*Cosimo,*

*Daphné,*

*Annick,*

*Nicoló*

*and*

*Nicole,*

*a wine from  
every member  
of the family!*





<b>White</b>	
<p><b>Annick:</b> is Vermentino and Sauvignon Blanc (% varies by the vintage). Harvest is between end of August second week of September. 30% of the Chardonnay is soaked overnight then pressed, while the other grapes are passed directly but gently into the press, without destemming. After a night of clarification, at low temperature, the must ferments without added yeasts, in concrete tanks. Natural fermentation lasts in average 15 days at a temperature of about 68F. After fermentation the wine stays on fine lees for 4 months. Unfiltered.</p>	<p><b>Tasting profile:</b> with a pale yellow color this wine shows a fine and complex nose of herbs and apples; The mouth is bright and with a good acidity with ripe apples and hints of honey flavors. It is a wine that can be served as an aperitif and that pairs with fish particularly crustaceans but also can go well with charcuterie.</p>
<p><b>Daphné:</b> This wine is made of trebbiano toscano that is harvested quite late, mid to the end of September. It follows the same procedures of winemaking of a red wine. The grapes are pressed and left in maceration for 4 days on open vats where also the fermentation takes place on native yeast without temperature control. After that the wine is moved in oak casks where naturally malolactic takes place and where it ages for about a year. Unfiltered</p>	<p><b>Tasting profile:</b> this is one of the white wines that scream “please don’t chill”! With a gold almost coppery color this is not what you expect from a Trebbiano toscano. The wine shows an intense flavor of officinal herbs. The mouth is full with sensation of herbs and mineral the body sustained by a good acidity. It is a wine that can pair a lot of dishes including but not limited some meat dishes like wild game and mature cheeses.</p>
<b>Rose'</b>	
<p><b>Matilde:</b> this rose' is made of Sangiovese and Sanforte. Please check on our library about Sanforte. All we can say here is that this is not a Sangiovese clone. Harvest is early September, sometimes even end of August and after a quick maceration the wine stays on lees in concrete. Usually bottled unfiltered in early January</p>	<p><b>Tasting profile:</b> With a pale onion color this wine has a great acidity. Nose shows hints of violets raspberries. The mouth is sapid very pleasant with violets and red fruits. Sanforte brings great acidity and smooth very pleasant tannins that make this wine extremely versatile.</p>
<b>Red</b>	
<p><b>Sincero:</b> this wine is a field blend from the youngest vineyards that are delivering healthy grapes but that are not somehow achieving yet the depth of the old vines. The blend is Sangiovese, Cabernet Franc, Cabernet Sauvignon, with some Colorino Canaiolo and Bonamico. After a 4 days maceration wine rests for six month in concrete. Unfiltered.</p>	<p><b>Tasting profile:</b> with a bright red color this wine is fun. It has spicy tones and nose of blueberries and cherries. In the mouth is silky yet vibrant with full wild cherries notes round tannins and a pleasant spiciness. Great on its own and a wild card for many type of food, from pizzas and pastas to meat dishes. Truly an happy Tuscan wine!</p>
<p><b>Nicole:</b> Sangiovese 100% from two vineyards one 15 years old with a 4000 plants per hectare and other over thirty years old, with a density of 3000 plants per hectare. Natural vinification process in open vats, on spontaneous, indigenous yeast. Refining in concrete tanks for one year; unfiltered.</p>	<p><b>Tasting profile:</b> Ruby red, with a distinct nose of herbs and cherries. Great sapid mouth with alive soft tannins and very much balanced and sensations of cherries and licorice. Can be enjoyed by itself but pairs well mature cheeses red meats game, sausages, charcuteries and also tripe and fish soups with tomatoes.</p>



<p><b>Cosimo:</b> Made of Sangiovese and Buonamico vines more than 50 years old harvested in mid October. Bunches get destemmed and crushed into small open vats where the fermentation will go spontaneously on the indigenous yeast. Only manual intervention at that point is a manual punching down of the cap. This process will take about 20 days then the wine is transferred in the cellar in big casks where malolactic and ageing will take place for couple of years. Unfiltered</p>	<p><b>Tasting profile:</b> Brick color very complex nose with cherries, thyme and fennel. Austere and ample in the mouth, the ripe fruit recalls plump and small red berries, as well as spicy notes leather and licorice with vivid but ripe tannins. It requires an important entrée of game, red meat mature sharp cheeses.</p>
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**Dessert Wine**

<p><b>Fedardo:</b> As far as we know is the only biodynamic made Vinsanto. Trebbiano 90% and Malvasia Bianca 10% grapes used for this traditional Vinsanto dessert wine are harvested from our over 50-year-old vineyard, with a density of 3000 plants per hectare after being harvested, grapes have been hung and left to dry for about 4 months in the vinsantaia, until they reached the sugar content necessary for this traditionally made wine. Afterwards, grapes are stomped and the must is left to ferment in small “caratelli” (50 to 100 litre oak casks) that are kept sealed. There for the following 5 years the wine is left to slowly ferment and mature.</p>	<p><b>Tasting profile:</b> Dark amber in color, this wine opens with intense aromas reminiscent of almonds and dried fruit silky yet vibrant in its acidity. It is what in Italian is called a “<i>vino da meditazione</i>” (literally “meditation wine”) that can be savored alone as after dinner; it also can be paired well with matured and marbled cheeses, and certainly fois gras.</p>
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