

Natural Winemaking at Spannocchia

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Spannocchia has two vineyards, growing a mix of Sangiovese, Canaiolo, and Colorino grapes. One of these vineyards will be replanted this winter, producing its first grapes in 2028. Planting a new vineyard includes not only acquiring high-quality organic grafted plants, but also applying manure, shelters, cardboard weed barriers, and a lot of care.

2



Annual vineyard care starts in the winter and continues throughout the spring, when we prune offshoots, hoe the earth, trellis the vines, and more.

3



As an organic and natural producer, we do not add any synthetic pesticides or fertilizers to the plants or the soil. To minimize mildew during rainy or humid weather, we apply an organic-approved copper treatment as needed throughout the season.

4



During the dry, hot part of the summer as the harvest approaches, we continue to prune offshoots, water newly-planted vines one-by-one, and hoe to keep the weeds at bay.

6



In the cantina, most grapes are manually de-stemmed using a special "net" we built, and then pressed the old-fashioned way—with our feet! This is a more gentle method than the mechanical alternatives. From here, they are transferred into the stainless steel vats where they will ferment for a couple of weeks.

8



We save 200kg (almost 450 lb) of clusters to dry on racks for three months, to then be processed into passito, sweet dessert wine.

7



Fermentation occurs thanks only to the wild yeasts on the grapes. We prepare a *pie de cuve* (like a sourdough starter, for wine!) and add it to the smashed grapes to boost fermentation. New this year, we're making some wine using semi-carbonic maceration, through which pressure applied to whole clusters produces carbon dioxide and triggers intracellular fermentation. This results in a low tannin, fruit-forward wine that can be consumed in as little as two months—similar to French *beaujolais*.

9



In the months following the harvest, we rack the wine (transfer it to different vessels) to separate the sediment, without filtering or clarifying. The bianco and rosato will be ready to drink the year after the harvest, while the rosso needs at least three years to express all of its flavors and aromas.

Cin Cin!

Did you know?

The difference between producing rosato versus rosso is **maceration**, or skin contact. The juice for rosato does not have contact with the skins, whereas red does. For white wine, we allow some time for the pressed grapes to macerate with their skins.