

SAN LORENZO

Montalcino, Toscana, Italy



ABOUT THE PRODUCER

One of the best kept secrets in Montalcino lies in the small estate of San Lorenzo, a stone's throw away from the famous estate of Soldera in the south-western area of Prata. In this picturesque setting, 5th generation farmer Luciano Ciolfi tends to his vineyards sprawled across a modest 5 hectares of land. Embracing the timeless wisdom passed down from his father and grandfathers, Luciano remains steadfast on the path of family tradition. His dedication shines through in the creation of pure wines that eloquently echo the terroir and essence of each vintage. Situated 150 meters higher than Montosoli, the wines from Prata boast remarkable acidity and an inherent elegance and freshness.

[Read more - sanlorenzomontalcino.it/](https://sanlorenzomontalcino.it/)



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Certified Organic

TOTAL AREA UNDER VINE

7 hectares

LOCATION OF VINEYARDS

Prata, in the southwestern region of Montalcino

SOIL DETAILS

Rocky, schistous clay soil also known as galestro

GRAPES

Sangiovese Grosso



IN THE CELLAR

WINEMAKER

Luciano Ciolfi

FERMENTATION PRACTICES

YEAST UTILIZED

Organic yeasts specifically selected from local surroundings

FILTRATION STABILIZATION

Light filtration, no stabilization agents used

FERMENTATION & AGING VESSELS

Fermentation and aging in stainless steel, aging takes place in neutral French and Slavonian oak barriques and botti (30-35HL)



ADDITIONAL NOTES

WINEMAKING STYLE

Luciano carries on the legacy of his father, honoring family traditions by crafting wines with minimal intervention, both in the vineyards and in the cellar.

WINES PRODUCED

Rosso di Montalcino, Toscana Rosato, Brunello di Montalcino, Brunello di Montalcino Riserva 'Bramante'

TOTAL PRODUCTION

Depending on the vintage, roughly 25,000 bottles

