



Cupano Rosso di Montalcino

Winery: Cupano
Category: Wine – Still – Red
Grape Variety: 100% Sangiovese
Region: Montalcino / Toscana/ Italy
Vineyard: single vineyard
Winery established: 1997
Feature: Organic



Product Information

Soil: Terra Rossa, red and grey clay

Elevation: 220 meters (722 feet)

Age of vines: planted between 1997 and 2013

Vinification: Hand-harvest in last week of September. Cold maceration, fermentation with indigenous yeast in steel tanks with frequent pump-overs and délestage. Aged on the fine lees in Bourguignon barriques for 18 to 27 months. Bottled without filtration or clarification.

Tasting Note: On the nose the wine expresses the typical cherry aromas of Sangiovese, followed by withered flowers and spices, with notes of white pepper. On the palate red fruit with silky tannins and a long savory finish.

Production: 4,500 bottles

Alc: 15.0%

Acidity: 5.3 g/L

RS: <0.5 g/L

Producer Information

The Cupano winery is perched on a stony hill above the Ombrone river with well-draining soils high in mineral content. Year after year the winery is recognized with “un vrai, grand terroir”. Ornella Tondini and Lionel Cousin moved to Montalcino from Paris with their daughter Orsa in the 90s and in 1997 Ornella and Lionel chose to plant their first 3.4 hectares (8.4 acres) of vineyards around the hill, all with a southerly exposure. Today the winery consists of 35 hectares (86 acres), all organically farmed: 6.4ha (16 acres) of vineyard, 2ha (5 acres) of olive oil trees, 18ha (44 acres) of forests, and 8ha (20 acres) of arable land. The family hopes to succeed in imbuing their wines with a memory of the landscape, the season, and passion they bring. Lionel was born in Cognac and studied winemaking in Burgundy, where he honed his winemaking philosophy of limiting your production so you can take meticulous care of the vines, use indigenous yeasts, age on the fine lees in Burgundian barriques, and no filtration or clarification. Being only 30 km (18.6 miles) far from the Mediterranean Sea, the vines take advantage of the temperate climate and sea breezes that dominate the valley and the Ombrone river flowing below. The soils, consisting of sandy clay with large substructure of cobble stones, are quite unique in Montalcino. At one time the vineyards were part of the Ombrone riverbed, and the soils are remnants of the sediments left behind.

2000 was Cupano’s first vintage and from the beginning their intention was to produce wines for aging; seeking for evolution, elegance and complexity in time.