

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”



Mani di Luna Umbria, Italy

Born of three friends – Rocco, Simone and Alessandro – they took over 30 hectares of farmland deep in Umbria, in the town of Torgiano, near the confluence of the Chiascio and Tiber Rivers, a land historically known for its Etruscan origin. Before their stewardship of the land it was owned by the Lungarotti family, then Mario Cascianelli, son of Mary Lungarotti, who was a lawyer with a passion for the land. Though they grow a diverse array of fruits including olives, there are only 7 hectares under vine and quickly converted the farmlands from organic practices to strictly biodynamic practices becoming certified in 2012. In keeping with the lunar cycles from soil preparation to bud-break to bottling, they only use native varietals, everything done by hand believing deeply that this will help to preserve and enhance the quality of the grapes and final wine, and finally allow the wine to rest so as not to disturb the natural celestial forces quietly completing nature’s work.

Certified Organic and Biodynamic since 2012



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Bianco

“Ametistas” 100% Grechetto

100% Grechetto from 40 year-old vines grown on sandy-silty soil over sandstone and mineral rich marl and trained in the traditional way of Umbria called “palmetta umbria”. Harvested from two sites: one from .5ha of Vigna Il Baratto and .5ha of Vigna Casale. There are two harvests: grapes are hand harvested at the end of September of which half of the harvest in September is whole cluster fermented, and half of the October harvest is de-stemmed with 3-4 days of maceration (October harvest only); spontaneous fermentation in small stainless steel and concrete tanks (500-1000L) for 3 weeks with no temperature control; 9 months on lees with frequent stirring in the beginning; no MLF. Aging in stainless steel and concrete (500-2000L) for 10 months, not fined or filtered.



“Il Baratto”

80% Trebbiano Toscano, 15% Malvasia & Grechetto, 5% Riesling

From 40 year-old vines planted on sandy soils over mineral rich sandstone and are harvested from a single 2 hectare site called Vigna Il Baratto. Vines are trained in the traditional way of Umbria called “palmetta umbria”, hand harvested at the end of September, spends two hours on the skins, whole cluster spontaneous fermented in small stainless steel and concrete tanks (500-1000L) that last for two weeks with no temperature control; 7 months on lees with frequent stirring in the beginning; MLF is spontaneous and 9 months of aging occurs in small stainless steel tanks (500-1500L); not fined or filtered.

