



Winemaker: Omero and Gianluca Narducci
Generation: 1st



Terre dei Bocci Maremma Toscana DOC

Hailing from the Montecucco district, this monovarietal Sangiovese is terrifically styled and complex - reminiscent of nearby Montalcino, but juicier and less austere. Aged in French barrels for 12 months, it remains silky and bright, with notes of black cherry, sun-warmed herbs and liquid smoke.

WINEMAKER BIOGRAPHY

First generation producers in Tuscany's wild Montecucco district, father and son Omero and Gianluca Narducci are literally living out their dreams. Both grew up on farms, with Gianluca recently earning his degree in agronomy, and together they've set their sights on a brand-new winemaking tradition.

ENOLOGIST

Maurizio Castelli



TASTING NOTES

Color Dark ruby
Nose Ripe black cherry, fresh herbs and warm earth
Palate Medium-bodied with sweet, integrated tannins
Finish Complex, balanced, satisfying long finish



VINEYARD & VINIFICATION

Vineyard Location Maremma Toscana DOC, Tuscany
Vineyard Size 13 ha
Varietals List 100% Sangiovese
Farming Practices Sustainably farmed; dry-farmed; grapes picked by hand
Elevation 300 m
Soils Calcareous with abundant stone
Maturation Summary In French oak barrels for 12 months and bottled for 4 months
Alcohol 14.5 %
Acidity 5.7 g/liter
Residual Sugar < 1 g/liter
Annual Production 3,600 bottles



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REGION

TUSCANY

One of the most recognizable regions in the world, Tuscany has an enological history dating back to the era of the Etruscans. Like Piedmont, Tuscany's daily life is interwoven with its food and wine... In sum, vino is a daily facet of the Tuscan lifestyle. With winding roads, sculpted cypresses, and romantic hilltop towns, Tuscany's beauty is legendary, and for many, Florence - once the epicenter of the Renaissance - provides a cultural heartbeat. That said, while the rolling hills of Colli Fiorentini help form a baseline in the minds of many Americans, the region is also home to Italy's Apennine mountain range (stretching from north to south), the wild, southern Maremma district, and a gorgeous, rugged coastline. In the end, Tuscany is topographically quite diverse, and wine zones range from warm and coastal to surprisingly high, continental, and cool.

As one of Italy's most prolific and historic wine regions, it's no wonder Tuscany has so many dedicated and regulated wines. There are currently 42 DOC's and 11 DOCCG's. The latter include, of course, Chianti, Chianti Classico, Brunello di Montalcino and Vino Nobile, all predicated on the single red grape that dominates Tuscan production: Sangiovese. Roughly two-thirds of the vines in Tuscany are devoted to this noble varietal, which also happens to be Italy's most planted grape overall. Beyond this, winemakers have been increasingly supplementing vineyards with Merlot and Cabernet Sauvignon (both with a 300+ year history in the region). For better or worse, white varieties generally take a distant back seat to the reds, with Trebbiano Toscano being the most widely planted and Vernaccia and Vermentino enjoying more prestige.

MAREMMA TOSCANA DOC

Promoted from IGT to DOC in 2011, the Maremma Toscana designation is now the third largest (area under vine) in Tuscany, behind only Chianti and Chianti Classico. The designation encompasses a vast area, reaching from the slopes of Mount Amiata near Montalcino all the way to the coast, and even including the island of Giglio. Today, nearly 300 producers belong to the DOC, a third of whom are single estate.

Unlike many places in Tuscany, the Maremma plays host to far more than Sangiovese - which accounts for less than half of all planted vines. Increasingly, producers are working with Bordeaux and Rhone varietals, destined to thrive in the warm, well-aerated climate, and Italian blending grapes like Canaiolo and Cilieggiolo. In addition, whites and rosés are permitted under the DOC, with Vermentino comprising more than 25% of the region's production and grapes like Chardonnay and Sauvignon (Blanc) adding to the mix. Overall, combined with loose aging requirements, the result is a more innovative range of wines than seen elsewhere in Tuscany. In early 2021, the Consorzio also announced it would be one of the first in Europe to begin using an official bivarietal label (for wines blending 2 grape varietals).

Historically, the Maremma was a very marshy area (its name derives from the Spanish word Marisma, meaning 'marsh'), but it was drained multiple times over the centuries (first by the Etruscans a thousand years ago and as recently as the 1930s) and reclaimed for agricultural use. To this day, it remains Tuscany's "wild" zone, with beautiful yet rugged landscapes, plenty of wide-open spaces, and fewer tourists.

PERAZZETA

Located in the hilltop village of Montenero, Perazzeta lies just across from Montalcino and enjoys a panoramic view of the Val d'Orcia in between. Driving up the dusty road to the cellar - located in a renovated farmhouse with stone walls and vaults dating back to the early 1500s - one is surrounded by silvery olive trees, yellow Scotch Broom, and even the occasional succulent. The extinct volcano, Mount Amiata, can also be seen in the distance, sleeping the day away. Here in the region known as Montecucco, considered one of the best places on earth to grow Sangiovese (and also part of the greater region known as the Maremma), life is sunlit, rustic, and peaceful. Italians refer to this remote corner of the world as their Wild West, complete with local cowboys, called Butteri Maremmani. Thus, while it sits just across the valley, the birthplace of Brunello seems at once close and a world away...

Hailing from Arezzo, Omero Narducci had always dreamed of owning vineyards and a farm. When his son, Gianluca, earned his degree in agronomy, Omero (whose own successful career has been in IT) discovered Perazzeta, eventually purchasing the estate from beloved Small Vineyards producer, Alessandro Bocci. Now 22, Gianluca Narducci lives above the cellar and oversees the estate's production. While young, he is deeply passionate about his family's new project. As a boy, he spent countless hours at his grandparents' property in Subbiano, learning how to work with sunflowers, wheat, and alfalfa. His nonno also had an excavation company that specialized in preparing soil for vineyards and his nonna bred sheep, even crafting one of the first certified organic cheeses in Toscana. Ergo, Gianluca's connection to the land has always been layered and panoptic, and it started early in life.

Today, Perazzeta has 13 hectares under vine, with the spotlight shining squarely on Sangiovese. All plants enjoy SW exposure, rich, calcareous soils, and 250 to 380 meters of altitude. Plantings are dense (5200 per hectare), and yields are low, at just over 1 bottle per vine. While some local farms work with Sangiovese Grosso, the Narducci's elected to cultivate another strain, known as Ampelos Tea 15. Like its more famous cousin, this clone of Sangiovese possesses rich hues, intense aromatics, powerful polyphenols, and persistent tannins. Unlike Sangiovese Grosso, however, Tea 15 has loose clusters and is less susceptible to mold.