

# Altura

## Profile

On the small island of Giglio off the coast of Southern Tuscany, Francesco Carfagna and his posse of family and friends decided the time had come to bring back Ansonaco, a native grape that at one time covered this island, but in recent times was sparsely found.

It's a variety of golden color with grapes of ovoidal shape. This was the foundation of the Altura estate. Francesco has a great restaurant called Arcobaleno in Castello, the main town of the island, so he was well versed in the good wines and winemakers of Italy (i.e., Giampiero Bea!). In 1999, he found some abandoned vines and terraces and set out to refinish the dry walls and rehabilitate the old vines and plant new ones at 200 meters on a high cliff directly above the Tyrrhenean; all of this work was done by hand. All 4 hectares are planted in albarello and guyot, mainly in Ansonaco, (he also planted some massale selection of red from old vines on the island) . The vineyard work is without herbicides or insecticides and low treatments of sulfur and copper. The yields are about 40 hl/ha. Vinification starts with manual harvest, direct press, then decanted overnight, racked off the gross lees (a small amount of sulfur is added), and then into stainless steel vats for fermentation. No filtration or fining, just racking. The 2010 was put in bottle in May 2011. 2010 is the second vintage release from this estate that is a beautiful work of passion.