



TOSCANA IGT

100% SANGIOVESE

THE STORY OF SAREGIO

Saregio demonstrates Sangiovese's capacity for balance and finesse. Born from the harmony of Tenuta Casucci's altitude, unique microclimate, and ancient soils, it reveals remarkable complexity and vibrant structure. Carefully crafted to age with depth, Saregio gradually unveils its true character over time.

The name 'Saregio' means 'cherry tree' in local Arretian dialect – a fitting tribute to the solitary ancient cherry tree that stands proudly at the centre of our Casavecchia vineyard, and a graceful nod to its classic Sangiovese cherry fruit notes.

VINEYARD

Primarily from Casavecchia, with a smaller parcel of younger vines from the Casucci vineyard. The historic Casavecchia vineyard features old Sangiovese vines extending over half of the site, yielding approximately 35 quintals/ha.

PRODUCTION PHILOSOPHY

The grape clusters are hand-harvested into 15 kg crates and manually selected. Fermentation takes place in steel and cement tanks at temperatures between 26 and 28°C. The maceration period ranges from 21 to 28 days. Malolactic fermentation occurs spontaneously in steel following the alcoholic fermentation.

Ageing is carried out in 20-hectolitre wooden barrels for 18 months. Before release, Saregio is aged for at least 6 months in the bottle.

VINTAGE NOTES

2022 was marked across the region by prolonged extreme heat in the early part of the ripening season. The elevation and orientation of the Tenuta Casucci vineyards provided valuable protection against excessive heat exposure and vine stress. These challenging conditions led to unusually early physiological development, while the resilience of the old vines, combined with some welcome rainfall later in the summer, resulted in excellent bunch health.

The harvest took place on 10 September, the earliest for Sangiovese in many years.

TASTING NOTES

The character of Saregio 2022 reveals itself through a richly expressive aromatic profile, with notes of ripe cherry and violet, complemented by hints of tea and almond. Bright acidity and vibrant tannins deliver a refined, persistent palate. A wine with the structure and poise to evolve beautifully over time.

Cecilia Leoneschi: Winemaker's Tasting, January 2026

TECHNICAL DETAILS

Alcohol content	13.5%
Bottled	July 2024
Limited production	2,127 bottles of 75cl.