



TOSCANA IGT

SANGIOVESE

THE STORY OF SAREGIO

Saregio expresses Sangiovese's capacity to unite balance, elegance and finesse. Born from the harmony of Tenuta Casucci's altitude, distinctive microclimate and ancient soils, it reveals remarkable complexity and vibrant structure. The result of a sensitive interpretation of the land and meticulous work in the cellar, it is a wine conceived to evolve over time, revealing the full depth of its character as it ages.

"Saregio", meaning "cherry tree" in the local Aretine dialect, pays tribute to the majestic tree that stands alone at the heart of our historic Casavecchia vineyard. It is also a fitting reference to Sangiovese's characteristic cherry notes, reinforcing the deep connection between the wine, the landscape and the memory held within it.

VINEYARDS

Saregio is produced predominantly from Sangiovese grown in three estate vineyards, each contributing a distinctive element to the wine's character. The Casucci vineyard, situated at an altitude of 520 metres, brings freshness and tension; the soils of Le Vaglie lend complexity; the historic Casavecchia vineyard, planted in 1970, provides balance, depth and consistency, completing the wine's profile.

VINIFICATION AND AGEING

The grape clusters are manually selected and harvested into small crates. Fermentation takes place in temperature-controlled steel and cement tanks at 26-28°C, with the duration of maceration determined by the varietal characteristics of each vintage. Malolactic fermentation occurs spontaneously in steel following alcoholic fermentation.

Saregio is aged in French oak barriques, then bottle matured for at least 6 months before release.

VINTAGE NOTES

A mild winter and rainy spring encouraged an early start to the growing season and ensured excellent soil water reserves. The warm summer, moderated by altitude and the breezes of the Pratomagno, supported balanced ripening. From September onwards, the alternation of sunny days and cool nights enhanced aromatic intensity, phenolic maturity and the balance between freshness and structure. The slightly later harvest produced wines of notable balance and remarkable drinkability, with a clear expression of place.

Sangiovese from the Casucci and Le Vaglie vineyards was harvested on 7 October, with our Casavecchia vineyard following on 9 October.

TASTING NOTES

Saregio 2024 is a fresh and vibrant Sangiovese, combining immediate expressiveness with a distinctive character. The nose opens with intense aromas of crisp cherry, raspberry and ripe red berries, accompanied by delicate floral nuances.

The palate is dynamic and flowing, driven by a bright acidity that brings energy and precision. Fine, perfectly integrated tannins accompany the wine with elegance, contributing to a harmonious and well-defined structure. The finish is long, clean and fragrant, with an appealing return of fruit that invites another sip.

Cecilia Leoneschi: Winemaker's Tasting,
April 2026

TECHNICAL DETAILS

Alcohol content	13%
Bottled	May 2026
Limited production	3,913 bottles of 75cl and 10 magnums of 1.5l