

# CLIO CICOGNI

WINERY



WINE CATALOGUE 2024

# OUR PHILOSOPHY

ORGANIC BIODYNAMIC INTUITIVE FARMING AND WINEMAKING

SIMPLE, NATURAL AND HANDCRAFTED IN SMALL QUANTITIES

ONLY THE BEST GRAPES TO MAKE HAPPY WINES

OUR LABELS ARE TAROT CARDS...

EACH WINE IS PAIRED WITH A CARD  
FROM THE TAROT DECK "TAROCCHI DISTURBANTI"  
DESIGNED AND PUBLISHED BY VALENTINA NALDINI

# WOOD & STEEL



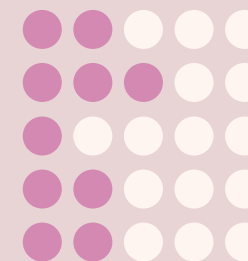
WINES MATURED IN OAK BARRELS  
AND STAINLESS STEEL TANKS

# LA PAPESSA 2023

IGT TOSCANA ROSE' WINE

100% "SECRET" LOCAL GRAPES

COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY



## THE VINEYARD

Located in Valdambra - Tuscany  
Limestone clay "GALESTRO" hillsite  
Cordon trained vines planted in 2014

## THE WINEMAKING

Grapes harvested in the first half of September by hand in baskets with extreme quality selection of the grapes. Simple and handcrafted winemaking using Indigenous yeast fermentation. Unfiltered and unclarified, low sulphites and no other chemicals used.

Grapes cooled down during the night after being harvested and then gently pressed early in the morning to preserve the best aromas in the most natural way possible.

Matured for 7 🌙 lunar cycles in stainless steel tanks.

Bottled in April 2024 according to the Biodynamic calendar using natural cork. Alcohol 14.5%.



# SATURNO 2019

VALDARNO DI SOPRA DOC  
100% SANGIOVESE

## THE VINEYARD

Located in Valdambra - Tuscany  
Limestone clay "GALESTRO" hillsite  
Cordon trained vines planted in 2014



## THE WINEMAKING

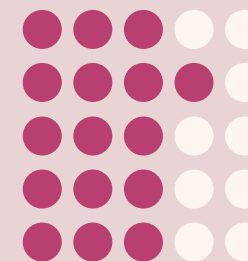
Grapes harvested in the second half of September by hand in baskets with extreme quality selection of the grapes. Simple and handcrafted winemaking using Indigenous yeast fermentation. Unfiltered and unclarified, low sulphites and no other chemicals used.

15 days of skin contact with daily punching down by hand during fermentation process.

Matured for 12 🌙 lunar cycles in French oak Tonneaux and then it waits for 36 🌙 new moons in the bottle.

Bottled in January 2021 according to the Biodynamic calendar using natural cork. Alcohol 14.5%.

COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY

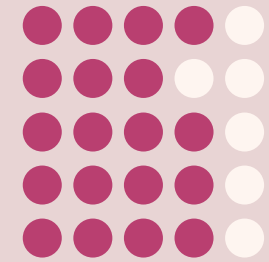


# PANDORA 2019

IGT TOSCANA

100% CABERNET FRANC

COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY



## THE VINEYARD

Located in Valdambra - Tuscany  
Limestone clay "GALESTRO" hillside  
Cordon trained vines planted in 2014



## THE WINEMAKING

Grapes harvested in the second half of September by hand in baskets with extreme quality selection of the grapes. Simple and handcrafted winemaking using Indigenous yeast fermentation. Unfiltered and unclarified, low sulphites and no other chemicals used.

15 days of skin contact with daily punching down by hand during fermentation process.

Matured for 12 ☾ lunar cycles in French oak barriques and then it waits for 36 ☾ new moons in the bottle.

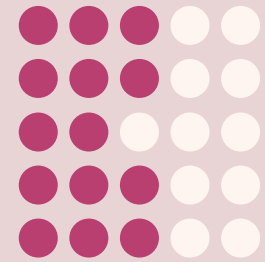
Bottled in January 2021 according to the Biodynamic calendar using natural cork. Alcohol 14.5%.



# ASSIRO 2020

IGT TOSCANA  
100% MERLOT

COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY



## THE VINEYARD

Located in Valdambra - Tuscany  
Clay and sand rich soil  
Cordon trained vines planted in 2014



## THE WINEMAKING

Grapes harvested in the second half of September by hand in baskets with extreme quality selection of the grapes. Simple and handcrafted winemaking using Indigenous yeast fermentation. Unfiltered and unclarified, low sulphites and no other chemicals used.

15 days of skin contact with daily punching down by hand during fermentation process.

Matured for 12 🌙 lunar cycles in French oak Tonneaus and then It waits for 24 🌙 new moons in the bottle.

Bottled in January 2022 according to the Biodynamic calendar using natural cork. Alcohol 13.0%



# TEMPERANZA 2021

IGT TOSCANA

100% PETIT VERDOT

## THE VINEYARD

Located in Valdambra - Tuscany  
Limestone clay "GALESTRO" hillsite  
Cordon trained vines planted in 2014

## THE WINEMAKING

Grapes harvested in the second half of September by hand in baskets with extreme quality selection of the grapes. Simple and handcrafted winemaking using Indigenous yeast fermentation. Unfiltered and unclarified, low sulphites and no other chemicals used.

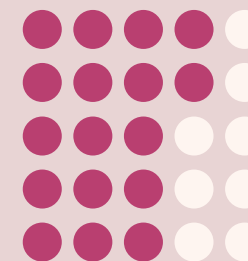
5 days of skin contact with daily punching down by hand during fermentation process.

Matured for 12 🌙 lunar cycles in French oak Barriques and then It waits for 12 🌙 new moons in the bottle.

Bottled in March 2023 according to the Biodynamic calendar using natural cork. Alcohol 13.5%.



COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY





# NODO LUNARE SUD 2019

IGT TOSCANA

100% MERLOT *dry* PASSITO

## THE VINEYARD

Located in Valdambra - Tuscany

Clay and sand rich soil

Cordon trained vines planted in 2014

## THE WINEMAKING

Grapes harvested in the first half of November by hand in baskets with extreme quality selection of the grapes dried out in the plant.

Simple and handcrafted winemaking using

Indigenous yeast fermentation.

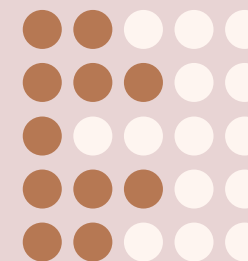
Unfiltered and unclarified, low sulphites and no other chemicals used.

No skin contact, rich amber color, fermented in French oak barrique and also matured there sur lie for 24 ☾ lunar cycles.

Bottled in January 2022 using natural cork.

Sugar content residue 3.90 gr/l. Alcohol 17.5% bottle 500ml

COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY



# TERRACOTTA



WINE MATURED IN CLAY AMPHORAES

# 8B 2022

IGT TOSCANA  
100% MERLOT

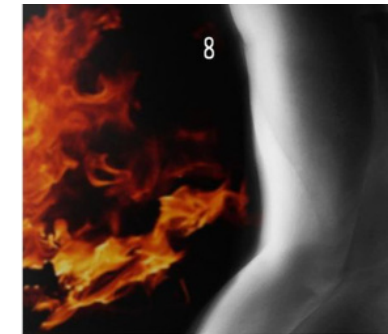
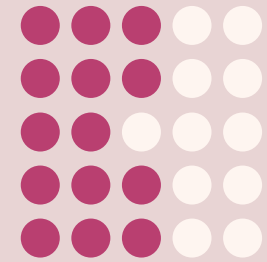
## THE VINEYARD

Located in Valdambra - Tuscany  
clay and sand rich soil  
Cordon trained vines planted in 2014

## THE WINEMAKING

Grapes harvested in the second half of September by hand in baskets with extreme quality selection of the grapes. Simple and handcrafted winemaking using Indigenous yeast fermentation. Unfiltered and unclarified, low sulphites and no other chemicals used. 5 days of skin contact with daily punching down by hand during fermentation process. Matured for one 🌙 lunar cycle in "Terracotta" clay amphorae than in stainless steel tank. Bottled in March 2024 according to the Biodynamic calendar using natural cork. Alcohol 14.5%.

COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY

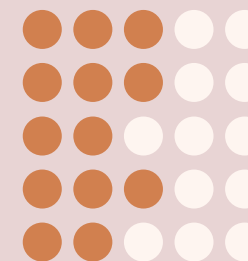


# FANTE DI BASTONI 2022

IGT TOSCANA **ORANGE WINE**

100% PETIT MANSENG

COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY



## THE VINEYARD

Located in Valdambra - Tuscany

Clay and sand rich soil

Cordon trained vines planted in 2018

## THE WINEMAKING

Grapes harvested in the first half of October by hand in baskets with extreme quality selection of the grapes. Simple and handcrafted winemaking using Indigenous yeast fermentation. Unfiltered and unclarified, low sulphites and no other chemicals used.

Fermented and matured for 5 🌙 lunar cycles in “Terracotta” clay amphorae with skin contact. Daily punching down by hand during fermentation process.

Rich amber color and structure.

Bottled in March 2023 according to the Biodynamic calendar using natural cork. Alcohol 14.5%.

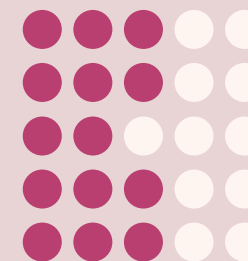


# REGINA DI BASTONI 2023

IGT TOSCANA

100% CABERNET FRANC

COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY



## THE VINEYARD

Located in Valdambra - Tuscany  
Limestone clay "GALESTRO" hillsite  
Cordon trained vines planted in 2014

## THE WINEMAKING

Grapes harvested in the second half of September by hand in baskets with extreme quality selection of the grapes. Simple and handcrafted winemaking using Indigenous yeast fermentation. Unfiltered and unclarified, low sulphites and no other chemicals used.

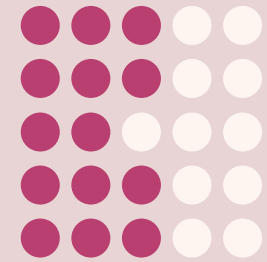
Fermented and matured sur lie for 5 🌙 lunar cycles in "Terracotta" clay amphorae. Daily punching down by hand during fermentation process. 20 days of skin contact. Velvety and smooth also enjoyable at lower temperature. Bottled in April 2024 according to the Biodynamic calendar using natural cork. Alcohol 13.5%



# RE DI BASTONI 2022

IGT TOSCANA  
100% SANGIOVESE

COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY

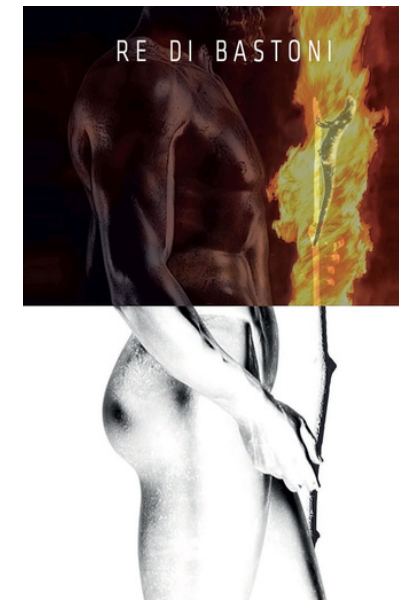


## THE VINEYARD

Located in Valdambra - Tuscany  
Red clay rich soil  
Cordon trained vines planted in 2014

## THE WINEMAKING

Grapes harvested in the second half of September by hand in baskets with extreme quality selection of the grapes. Simple and handcrafted winemaking using Indigenous yeast fermentation. Unfiltered and unclarified, low sulphites and no other chemicals used. Fermented and matured sur lies for 5 🌙 lunar cycles in “Terracotta” clay amphorae. Daily punching down by hand during fermentation process. 35 days of skin contact. Sangiovese features enhanced by the traditional material of the amphorae. Bottled in March 2024 according to the Biodynamic calendar. Natural cork. Alcohol 15.0%



# VINTAGE LABELS



A SELECTION OF 2018 WINES

# SATURNO 2018

VALDARNO DI SOPRA DOC

100% SANGIOVESE

## THE VINEYARD

Located in Valdambra - Tuscany  
Limestone clay "GALESTRO" hillsite  
Cordon trained vines planted in 2014

## THE WINEMAKING

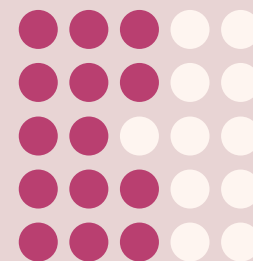
Grapes harvested in the second half of September by hand in baskets with extreme quality selection of the grapes. Simple and handcrafted winemaking using Indigenous yeast fermentation. Unfiltered and unclarified, low sulphites and no other chemicals used.

15 days of skin contact with daily punching down by hand during fermentation process.

Matured for 12 🌙 lunar cycles in French oak Tonneaux and then It waits for 36 🌙 new moons in the bottle.

Bottled in January 2020 according to the Biodynamic calendar using natural cork. Alcohol 14.5%.

COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY





# PANDORA 2018

VALDARNO DI SOPRA DOC

100% CABERNET FRANC

## THE VINEYARD

Located in Valdambra - Tuscany  
Limestone clay "GALESTRO" hillsite  
Cordon trained vines planted in 2014

## THE WINEMAKING

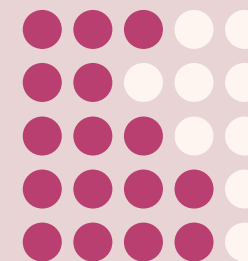
Grapes harvested in the second half of September by hand in baskets with extreme quality selection of the grapes. Simple and handcrafted winemaking using Indigenous yeast fermentation. Unfiltered and unclarified, low sulphites and no other chemicals used.

15 days of skin contact with daily punching down by hand during fermentation process.

Matured for 12 🌙 lunar cycles in French oak barriques and then It waits for 36 🌙 new moons in the bottle.

Bottled in January 2020 according to the Biodynamic calendar using natural cork. Alcohol 14.5%.

COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY



# ACLIPE 2018

VALDARNO DI SOPRA DOC  
100% CABERNET FRANC

## THE VINEYARD

Located in Valdambra - Tuscany  
Limestone clay "GALESTRO" hillsite  
Cordon trained vines planted in 2014

## THE WINEMAKING

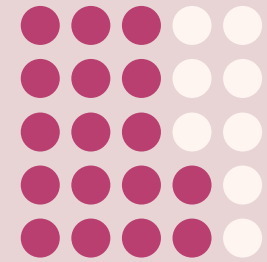
Grapes harvested in the second half of September by hand in baskets with extreme quality selection of the grapes. Simple and handcrafted winemaking using Indigenous yeast fermentation. Unfiltered and unclarified, low sulphites and no other chemicals used.

15 days of skin contact with daily punching down by hand during fermentation process.

Matured for 12 🌙 lunar cycles in French oak Tonneaux and then it waits for 36 🌙 new moons in the bottle.

Bottled in January 2020 according to the Biodynamic calendar using natural cork. Alcohol 14.5%.

COLOR  
ACIDITY  
TANNINS  
STRUCTURE  
BODY



# CLIO CICOGNI

WINERY

WINERY

Via Aretina 611

52025 Monteverahi (AR)

VINEYARD

loc. Vepri Bucine (AR)

TEL. +39 347 2519371

MAIL [cliocicogni@gmail.com](mailto:cliocicogni@gmail.com)

WEBSITE [www.cliocicogni.com](http://www.cliocicogni.com)