



primavera

– S E L E C T I O N S –



LOCALITY: San Casciano, Chianti Classico

WINEMAKER: Filippo Corsini, Laura Lenzi, Claudio Giglioni

ficowine.com



FICO

Fico IGT is 100% Sangiovese, and something very different from the norm – it is one of the most remarkable expressions of Sangiovese we have yet seen.

Even after our many visits through Tuscany, this wine stands out, and mainly due to its elegance – a detailed and fine structure belying the power. Inspired by the late Filippo Corsini, son of Duccio Corsini, the current custodian of Principe Corsini (based in San Casciano in the far northern section of the Chianti Classico zone), who had a vision to create a completely natural wine, in the truest sense of the word.



The abundance of 'interrow planting' or 'cover crops' to protect the soil, prevent erosion, suppress weeds and provide nutrition.

Fico comes from 15 rows of vines all around 25 years old that grow in soils that are less clay based with more river stones and ancient marine fossils, which enhance the highly fragrant and delicate structure of the wine. A large reason for the purity of this wonderful and graceful wine is the staunch biodynamic practices introduced by Filippo.

Coming from a single site, Gugliaie, in the heart of the Principe Corsini vineyards (Le Corti), the team adheres strictly to the rhythms and organic cycles of the vines and the microenvironment around them. From budburst to a finished bottling, this wine never sees any chemicals, and the viticultural approach is both intuitive and meticulous.



Vines at harvest time.

Harvest is purposely on the earlier side of perfect ripeness, with the aim to capture brightness and vigour, while still achieving depth and intensity of flavour – in 2018 the harvest was in the 3rd week of September. In the winery, manual destemming was followed by spontaneous fermentation with indigenous yeasts in old French oak barrels for 16 days, with daily punch-downs of the cap. Post fermentation, the wine was left on skins to macerate for an additional 7 days.

As for the name, 'Fico' refers to a fig tree that sits just above the vineyard, but it also a family name for Filippo who was killed tragically at 21 years old – and whose vision was the impetus for this wine. The production is tiny with around 260 bottles of Fico made each year, depending on the vintage.

THE WINE



Fico 2018 IGT Toscana Rosso

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30 UNITS IMPORTED ONLY

Almost pinot-like in structure, this wine is packed with silky red fruits, red cherry and redcurrants with some hints of bramble and spice. Tannins are ripe and super fine, coupled with a defining line of acid that lifts and lengthens the palate.