

Tiaso

Denomination: IGT Toscana Rosso

Vines: 100% Sangiovese

Provenance Vineyards: Vigna Anna - Scansano

Type of Soil: clayey / sandy with calcareous deposits, skeleton rich (rich of particles above 1cm diameter), well drained

Altitude: 300 m s.l.m.

Shape of vine: Spurred cordon

Plant density: 5,000 vines / ha

Unitary production: 1.20 kg / log

Fermentation: at controlled temperature, in steel containers and in wooden conical vats, with selected yeasts

Maturation: 12 months in second passage French oak tonneaux

Aging: 12 months in the bottle

Bottles Produced: 15.000

Sensory analysis: The wine, ruby red, offers red fruit notes to the nose, accompanied by sensations of mediterranean spices and mineral expressions, in perfect harmony with the taste profile. When tasted it is also fine and delicate, elegant and balanced, with medium consistency in the centre of the mouth and fragrant tannins in the closing. Persistence is sapid and encourages you to repeat the taste.

Winemaker: Roberto Cipresso

Label: Graphic Designers Concetta Nasone & Massimo Golfieri

Tiaso Bioviticoltori – Scansano

Tiaso di Olimpia Bussani e Fausto Diamanti Società Semplice Agricola

☎ +393345752140 – 3473549978

email: info@tiaso.it

tiaso@pec.it

Sito web: www.tiaso.it - Google Maps: Tiaso Bioviticoltori Cantina

Facebook: Tiaso Bioviticoltori - Instagram: Tiaso Bioviticoltori Scansano -



Liberté

Denomination: IGT Toscana Rosso

Vines: Sangiovese, Cabernet Sauvignon

Provenance Vineyards: Vigna Anna - Scansano

Type of Soil: clayey / sandy with calcareous deposits, rich in skeleton, well drained

Altitude: 300 m s.l.m.

Shape of vine: Spurred cordon

Plant density: 5,000 plants / ha

Unitary production: 1 kg / log

Fermentation: at controlled temperature, in steel containers and in wooden conical vats, with selected yeasts

Maturation: 12 Months in French second-hand oak tonneaux

Aging: 6 months in the bottle

Bottles Produced: 3,000

Sensory Analysis: The wine exhibits an intense ruby red colour with dark reflections. The olfactory expression, in perfect consistency with the gustative one, consists of red and black fruit notes, accompanied by sensations of plum and blackberry jam. To the tasting the wine is creamy and velvety, with, in closing, fragrant and ripe tannins.

Winemaker: Roberto Cipresso

Label: Graphic Designers Concetta Nasone & Massimo Golfieri from an original drawing by Corinne Catherin

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Fiorile

Denomination: IGT Toscana Rosato

Vines: Sangiovese

Provenance Vineyards: Vigna Anna - Scansano

Type of Soil: clayey / sandy with calcareous deposits, rich in skeleton, well drained

Altitude: 300 m s.l.m.

Shape of vine: Spurred cordon

Plant density: 5,000 plants / ha

Fermentation: at controlled temperature, in steel containers, with selected yeasts

Maturation: 6 Months in steel containers

Bottles Produced: 1.500

Sensory Analysis: Elegant, harmonious and sapid wine, with the olfactory expression of rosehip, fresh white-fleshed fruit and strawberry.

Winemaker: Roberto Cipresso

Label: Graphic Designers Concetta Nasone & Massimo Golfieri from watercolours specially made by the artist Egidio Marullo.

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Tiaso Brut Rosé

Denomination: *Spumante Rosato Brut Method Charmat*

Vines: *Sangiovese*

Provenance Vineyards: *Vigna Anna - Scansano*

Type of Soil: *clayey / sandy with calcareous deposits, rich in skeleton, well drained*

Altitude: *300 m s.l.m.*

Shape of vine: *Spurred cordon*

Plant density: *5,000 plants / ha*

Fermentation: *at controlled temperature, in steel containers, with selected yeasts*

Maturation: *6 Months in steel containers the turned into sparkling wine with Charmat method*

Bottles Produced: *1.500*

Sensory Analysis: *to the nose, pleasant hint of strawberry and eucalyptus; on the palate, it is persistent and fresh, with an enveloping and velvety aftertaste.*

Winemaker: *Roberto Cipresso*

Label: *Graphic Designers Concetta Nasone & Massimo Golfieri*

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The company was founded in 2016 as a family adventure attempted by Olimpia and Fausto, giving life to a long-dreamed desire: rediscover a more human and congenial lifestyle and realise the great lifelong passion to cultivate a vineyard and produce a fragrant and inviting wine inspired by political and civil passions.

Vigna Anna is born again after long years of neglect, immersed in the quiet wild woods of Scansano, dazzled by the intense light of the sun and populated by voices, shy and curious eyes of the friend wild animals, spontaneous aromatic plants and an uncommon biodiversity: an ideal context to face the adventure in complete biological regime, comforted and encouraged day after day by the experience of a great winemaker and visionary, Roberto Cipresso, with whom Fausto has been sharing a relationship of professional collaboration and friendship for many years.

From the first meagre harvest of that year, the first two wines are born: the Tiaso, an elegant, captivating and truly unique Sangiovese, but strong and decisive, like its lands and the ideas that inspire it; the Liberté, a blend between the same Sangiovese and a cabernet sauvignon, intense, enveloping and of great complexity.

Authentic and original expressions of the gentle slope from which the vineyard enjoys the incessant breezes of the sea, inspired by the myth of Ariadne and Dionysus and by the thought of the Illuminism.

The labyrinth of the Tiaso, the procession that accompanies Dionysus, is the prison of the mind, from which one can go out only with a free and courageous use of reason, daring to aspire to knowledge.

The tree of Liberté is the Liberty Tree of the French Revolution and also depicts the young oak tree that watches over our vineyard, his animals and the passions that live there.

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