

Taralula

2005 TOSCANA, ITALY

- Name Story** Taralula is named for Tara, the ancient goddess of eternal light and unconditional love who governs the Earth and the moon.
- Vineyards and Winemaking** Limestone and galestro soils on Montalcino's favored southern hills. Careful pruning and minimal intervention winemaking tied to the phases of the moon. Aged for 20 months in French oak (80% new).
- Grapes** 100% Sangiovese.
Picked: September 26–30, 2005.
- Tasting Notes** *Aroma:* Ripe red plum, strawberry and red currant with earthy undertones.
Taste: Black cherry and plum with hints of wild thyme and rosemary, and sweet tannins.
- Drink by Date** Now through 2015.
- Winemaker** *Giuseppe Maria Sesti (Giugi)* is a true Renaissance man. Fascinated by astronomy, he studied Lunisolar Calendar Systems and the way these have been used from primordial time to the present day. He published four books on this subject before realizing his accumulated knowledge of ancient astronomy and classical culture had practical relevance to agriculture and winemaking. Consequently, he developed a philosophy that marries vineyard interventions with phases of the moon. It may sound unorthodox, but the results speak for themselves.

