



1215 Wine Bar & Coffee Lab

Maestà Della Formica, "Gamo" 2020

Varietal:

Sangiovese, Syrah, Canaiolo, Gamay, Abrusco

Region:

Tuscany, Italy

Farming:

Practicing Biodynamic

Soil Type:

Various

Fermentation:

Stainless Steel, Used Oak

Dry/Sweet:

Dry

Body:

3/5

Acid:

4/5

Tannin:

3/5

ABOUT THE WINE

Maestà della Formica means the "Majesty of the Ant," in Italian and is named after a nearby mountain pass in Tuscany where the estate is located. This connection to the local flora and fauna is through and through from Andrea Elmi, winemaker at Maestà della Formica. He's also a local restaurateur and is an avid farmer and forager. His wines are made without DOC or DOCG status in Italy as his land lies outside the traditional regional designations but that does not mean his wine does not have quality! Gorgeous and alive wines bursting with the terroir they were grown in is their specialty and this bottling called "Gamo" is no different! "Gamo" comes from a hybridization of the two villages from which it comes, Gallicano and Molazzana, and is a unique blend of reds that just hits the spot this time of year (and all year honestly). This red really loves food so definitely consider this a dinner pairing!

Cherry herbal cough medicine vibes with a pleasantly earthy yet bright finish.

