



ilBioSelvatico

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Ilbio selvatico by Ilbio selvatico is a natural and expressive wine that embodies a wild, authentic approach to winemaking. Crafted with minimal intervention, it reveals vibrant notes of fresh fruit, wild herbs, and subtle earthy undertones. On the palate, it is lively and dynamic, with a raw elegance and a genuine sense of place that makes each sip unique and engaging.

Flavor profile

Wild and expressive, with notes of blood orange, red berries, earth, and warm spice. The palate is energetic and youthful, with evolving tannins, savory texture, and a vibrant natural-wine character.

Food pairing

Ideal with grilled Chianina beef, rustic Tuscan meat dishes, charcuterie, mushroom-based preparations, or simple countryside fare.

Tasting notes

A natural Sangiovese from Civitella in Val di Chiana, crafted through slow, low-intervention winemaking. Il BioSelvatico emphasizes texture, aromatic lift, and a raw but articulate expression of Tuscan terroir.

Winemaking

Once fermentation is complete, the wine is left to age for a year in the same containers, then, after preliminary blending, it is moved to concrete barrels for another year, followed by a further year in the bottle!

Appellation

IGT

Region

Tuscany

Country

Italy

Wine type

Red

Blend

Sangiovese

Alcohol %

13

Bottle size (ml)

750

Harvest

The harvest is staggered, with the grapes being crushed by foot in vats; the whole bunches of grapes ferment spontaneously in open barrels.