



Camiliano

Vigneron: Cipo Barsanti & Samuele Martelli

Location: Lucca, Toscana

Size of Domaine: 7 ha

Terroir: Clay, Limestone & Sandstone

Viticulture: Biodynamic

The story of Camiliano was born in 2013 out of a desire for growth and exploration. Cipriano “Cipo” Barsanti, already highly regarded for his tiny, secluded Macea estate in the shadows of the Apuan Alps, had run out of space to cultivate his vines. Dreaming of a project that would allow him to expand his production of natural wines, he partnered with fellow winemaker Samuele Martelli. Together, they took on seven hectares of vineyards nestled in the lush, verdant hills of Lucca, Tuscany.

Here, the terroir presents a stark contrast to the open, sun-baked plains found elsewhere in the region. The domaine sits on soils rich in clay, limestone, and sandstone, surrounded by a vibrant, biodiverse ecosystem of wild herbs, ancient olive trees, and forests. Cipo and Samuele farm these lands with a strict biodynamic backbone, honouring the deep rhythms of the earth to keep the soil alive and expressive.

In the cellar, the duo focuses on classic Tuscan grape varieties, vinifying them in line with local traditions but with an unwavering commitment to natural principles. By blending peasant memory with masterful, low-intervention techniques, utilizing spontaneous fermentations, no filtration, and minimal sulphur, they produce vibrant, deeply elegant wines. Camiliano stands as a beautiful testament to the harmony between deep-rooted Tuscan heritage and uncompromising biodynamic viticulture.