



I.G.T. TOSCANA CANAIOLO

Production area Antella – Florence

Vineyard extension 17,5 hectares

Certified organic estate

Soil composition Medium Mixture, tending to clay

Grape variety 100 % Canaiolo

Plant density Old vineyard 2.500 plants/ha

New vineyard 5.000/6.500 plants/ha

Altitude 200-300 metres above sea level

Vinification This wine is a blend of 100% of Canaiolo grapes. The fermentation takes place in stainless steel tanks at a temperature between 28°C and 30°C. The fermentation and break-up of the grape skin lasts for about 7 days.

Aging In 20 hl oak barrels

ORGANOLECTIC ANALYSIS

Colour Ruby red

Perfume Red fruits

Taste Structured, balanced and harmonious

