



Con Vento

2007 HARVEST

INDICAZIONE GEOGRAFICA TIPICA DI TOSCANA

Region/Origin: I.G.T. - Indicazione Geografica Tipica - Bianco di Toscana - (Toscana I.G.T.)

Grapes: Sauvignon Blanc 100%

Location: 150 m above sea level, exposition South/South-West

Vine density per hectare: 5.500

Training system: Guyot

Harvest: From end of August till September

Fermentation: The destemmed grapes were left on the skins for 24 hours (dry ice covering) and gently pressed to retain quintessential qualities. The wine was fermented in temperature-controlled stainless steel vats at 16 °C.

Aging: We first aged the wine “sur lie” (on the yeast) for six weeks, (with frequent stirring) and then for a period of about 6 months in the tanks (without “malolactic fermentation”).

Bottling: April 2008

Alcohol: 13% vol.

Total Acid: 5,60 g/l

Production: 10.000 bottles in 6 bottle cases.



0,75 lt.

Oenologist: Giovanni Passoni



CASTELLO DEL TERRICCIO