



# Con Vento

2008 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:** 100 m above sea level, exposition South/South-West

**Vine density per hectare:** 5.500

**Training system:** Guyot

**Harvest:** 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:** July 2009

**Alcohol:** 14% vol.

**Total Acid:** 6,20 g/l

**Production:** 6.000 bottles in 6 bottle cases.



**Oenologist:** Graziana Grassini



CASTELLO DEL TERRICCIO