



Con Vento

2009 HARVEST



INDICAZIONE GEOGRAFICA TIPICA DI TOSCANA

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

Grapes: Basis Viognier with other white vines

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: April 2010

Alcohol: 13% vol.

Total Acid: 5,70 g/l

Production: 9.000 bottles in 6 bottle cases.



Oenologist: Graziana Grassini

IMBOTTIGLIATO DAL PRODUTTORE
CASTELLO DEL TERRICCIO
CASTELLINA M. MARITTIMA - ITALIA