

## IGT TOSCANA SANGIOVESE 2017



<b>Production area</b>	San Casciano in Val di Pesa, Florence
<b>Farming Method</b>	Organic
<b>Vineyard</b>	Gugliaie
<b>Grape variety</b>	Sangiovese
<b>Altitude</b>	270 m. ASL
<b>Exposition</b>	South
<b>Soil composition</b>	Pliocenic hills rich of river stones
<b>Density of plantation</b>	5,000 plants per ha/2,023 plants per acres
<b>Training form</b>	Spurred cordon
<b>Average age</b>	22 years
<b>Date of harvest</b>	6 <sup>th</sup> September 2017
<b>Fermentation</b>	Manual destemming; fermentation in open French oak barrels for 16 days; daily punch-down of the cap during the fermentation
<b>Notes</b>	Soft filtration
<b>Date of bottling</b>	28th March 2017
<b>Production in bottles</b>	1.800 (750ml)
<b>Alcohol level</b>	15% vol.
<b>Denomination</b>	IGT Toscana Sangiovese
<b>Awards</b>	<b>It is the first year we produce Per Filo</b>