



ORGANIC

Cantagrillo

TREBBIANO TOSCANO IGT

With Conscience

VARIETAL

Trebbiano Toscano

HARVEST

The grapes are partially dried in the vines through a late harvest; the manual selection of the grapes of “Cantagrillo” vineyard is done at the beginning of October.

VINIFICATION

About 50% of the harvest is managed in still tanks with controlled temperature; the other 50% is done directly in barriques of acacia and Fontainebleau oak.

MATURATION

About 6 months in the same barriques with weekly *bâtonnage*.

AGING

In bottles for 12 months.

PRODUCTION

2,500 bottles