

# Fillide 2012 - Toscana Rosso IGT



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| <b>Production Area</b>  | Loc. Barbiconi, Suvereto (Livorno) Toscana   |
| <b>Average Height</b>   | About 120 meters above sea level   |
| <b>Vineyards</b>        | Soils typically called "alberese", of medium weight, calcareous, with plenty of stones   |
| <b>Exposition</b>       | South West (sangiovese e syrah), East (alicante)   |
| <b>Planting density</b> | 6944 (1,80 x 0,80)   |
| <b>Grape</b>            | 60% Sangiovese 20% Syrah 20% Alicante Bouschet   |
| <b>Harvest</b>          | Hand picked into 15 kg baskets<br>Middle Late September  |
| <b>Vinification</b>     | Fermentation at controlled temperatures in stainless steel. Each varietal block was vinified separately. Malolactic fermentation in stainless steel and barrique |
| <b>Alcohol content</b>  | 14,0 % vol.  |
| <b>Aging</b>            | 12 in french oak barrels (second and third fill) and stainless steel   |
| <b>Refining</b>         | In bottle for 12 months  |
| <b>Bottles produced</b> | 6500   |