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| Vintage | 2008 |
| Region/Origin | Toscana Rosso IGT |
| Vineyard | Vigna Le Piche, Levante, Gladioli |
| Grape variety | 40% Sangiovese, 40% Syrah, 20% Alicante Bouschet |
| Harvest | September 10-30 |
| Yield | 30 q/ha |
| Vinification | Fermentation at control temperature in stainless steel. The 3 grape varieties are separately picked up and vinified, then are blended. Malolactic fermentation in stainless steel and barrique |
| Aging | 12 months 80% in stainless steel and 20% in french oak barrels |
| | In bottle for 6 months |
| Alcohol | 13,5 % by vol. |