

Fillide

Vintage	2013
Classification	Toscana Rosso IGT
Source vine	Mainly vigne Le Piche, Levante e Gladioli
Planting density	7000 vines per hectare
Vineyards	Soils typically called 'alberese', of medium weight, calcareous with plenty of stones
Grapes	60% Sangiovese 20% Syrah 20% Alicante Bouschet
Harvest	September 15-20
Yield	50 q./ha
Vinification	Fermentation at controlled temperatures in stainless steel. Each varietal block was vinified separately. Malolactic fermentation in steel and in barrels
Aging	18 months in french oak barrels of second and third fill (syrah and alicante bouschet) 18 months in steel tanks (sangiovese) In bottle for 18 months
Alcohol content	14 % vol.