

Fillide

Vintage	2018
Origin	Costa Toscana Rosso Igt
Vineyard	Vigna Le Piche, Vigna Levante e Vigna ai Gladioli
Average Height	About 120 meters above sea level
Soil	Typically called "alberese", of medium weight, calcareous with plenty of stones
Exposition	West, South-west, East
Planting density	6944 (1,80 x 0,80)
Grape Variety	60% Sangiovese, 20% Syrah, 20% Alicante Bouschet
Harvest	September second and third week. Handpicked into 15 kg baskets.
Yield	55 q/ha.
Vinification	Fermentation at controlled 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	The sangiovese and the Syrah are kept in stainless steel for 24 months, the Alicante is kept in not new french oak barrique for 24 months.
Refining	In bottles for 18 months
Alcohol content	14,5 % vol.
Bottles produced	7000