

# BAUCI

<u>Vintage</u>	2023
<u>Origin</u>	Costa Toscana Viognier Igt
<u>Vineyard</u>	Vigna Borea
<u>Average Height</u>	About 120 meters above sea level
<u>Soil</u>	Typically called "alberese", of medium weight, calcareous with plenty of stones
<u>Exposition</u>	North-East
<u>Planting density</u>	6944 (1,80 x 0,80)
<u>Grape Variety</u>	100% Viognier
<u>Harvest</u>	Handpicked into 15 kg baskets 25 August and 8 September
<u>Yield</u>	50 q/ha.
<u>Vinification</u>	Soft pressed in whole clusters. Decanting of the juice to allow the settlement of rough impurities, fermentation half in stainless steel and half in french oak tonneau
<u>Aging</u>	The wine is kept in stainless steel and french oak tonneau for 15 months.
<u>Refining</u>	In bottles for 5 months
<u>Alcohol content</u>	13,5 % vol.
<u>Bottles produced</u>	4000