

COSTA TOSCANA Alicante Bouschet

<u>Vintage</u>	2017
<u>Region/Origin</u>	Costa Toscana Alicante Bouschet IGT
<u>Vineyard</u>	Vigna I Gladioli
<u>Average Height</u>	About 120 meters above sea level
<u>Soil</u>	Typically called “Alberese”, of medium weight, calcareus, with plenty of stones
<u>Exposition</u>	East
<u>Planting density</u>	6944 (1,80 x 0,80)
<u>Grape variety</u>	100% Alicante Bouschet
<u>Harvest</u>	Half September. Handpicked into 15 kg baskets.
<u>Yield</u>	55 q/ha
<u>Vinification</u>	Fermentation of destemmed grapes in stainless steel vats; malolactic fermentation in french oak barrique
<u>Aging</u>	18 months in french oak barrique
<u>Refining</u>	30 months in bottle
<u>Alcohol content</u>	14,5 % by vol.
<u>Bottles produced</u>	1000