



Cosimo Maria Masini Daphné



VINEYARD

Varietal: Trebbiano Toscano (100%)
Production area: Toscana
Town: San Miniato (Pisa) – Toscana - Italy
Vines age: planted in the 50's
Planting density: average 3000 per ha
Yield: 37 q/ha 1.5 t/acre
Yield per vine: 1.1 kg/vine 2.3 lbs/vine
Plant spacing: 3m x 1.50m
Size: 2 acres
Growing system: cordon spur
Soil type: red clay with limestone presence of fossils and pebbles
Harvesting period: mid to end of September
Type of farming: biodynamic.

VINIFICATION

Vinification as red: Only mechanical process is destalking. Grapes are then stomped in open vats kept outside; no temperature control. Maceration on skins for over 4 days. Plugging of the cap manually.
Fermentation vat: French oak barrels
Fermentation temperature: uncontrolled
Yeasts: native.
Malolactic fermentation: yes; starts naturally while wine is resting in vats.
Maturation period: about 12 months in oak barrels then fining in the bottle.

TECHNICAL DATA

Name: Toscana IGT
Alcohol by volume: 13.5 %
Residual sugar: < 3 g/l
Total acidity: 5.80 g/l.
Volatile acidity: .55 g/l.
PH: 3.68

TASTING NOTES

Serving temperature: room temperature or slightly chilled 55F to 65F
Color: dark yellow with copper hues
Nose: herbal nose with thyme marjorie and chamomile
Palate: vibrant with mineral and acidity herbals sensations on the nose confirmed in the mouth with a touch of honey.
In the kitchen: Can be enjoyed by itself but pairs well dishes with pasta or risotto with truffles, white meat dishes like chicken or turkey mild to mature cheeses.