



IGT Toscana Rosso Miscelone

GENERAL INFO

VARIETAL: **Sangiovese 60%, Trebbiano + Malvasia 35%, Albana 5%**

VINEYARD:

BOTTLES PRODUCED **3.200 da 0,75 lt.**

VINIFICATION

Stainless vats

No Selected yeasts

FERMENTATION TEMPERATURE: **30 °C max.**

TEMPERATURE CONTROL: **YES**

MACERATION TIME: **10 gg**

MALOLACTIC FERMENTATION: **YES**

AGING

Cement vats

6 Months

No Clarification

FILTERED **Yes**

BOTTLING DATE: **23/04/2020**

ANATYTICAL DATA

ALCOHOL **12,5 %**

TOTAL ACIDITY (g/l) **4,66**

NET VOLATILE ACIDITY (g/l) **0.42**

TOTAL SO₂ (mg/l) **63**

RES. SUGAR (g/l) **1**