



IGT Toscana Troncone

IGT

GENERAL INFO

VARIETAL: **Sangiovese 100%**
VINEYARD: **Le Ragnaie Lago & Fonte**
BOTTLES PRODUCED **29.500** da 0,75 lt.

VINIFICATION

Concrete vats
No Selected yeasts
FERMENTATION TEMPERATURE: **30 °C max.**
TEMPERATURE CONTROL: **YES**
MACERATION TIME: **15 gg**
MALOLACTIC FERMENTATION: **YES**

AGING

SLAVONIAN **25 hl oak vats**
12 Months
No Clarification
FILTERED **Yes**
BOTTLING DATE: **24/08/2020**

ANATYTICAL DATA

ALCOHOL **13 %**
TOTAL ACIDITY (g/l) **5.66**
NET VOLATILE ACIDITY (g/l) **0.46**
TOTAL SO₂ (mg/l) **69**
FREE SO₂ (mg/l) **16**
DRY EXTRACT (g/l) **27,6**