



## IGT Toscana Troncone

### 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 SO<sub>2</sub> (mg/l) **69**  
FREE SO<sub>2</sub> (mg/l) **16**  
DRY EXTRACT (g/l) **27,6**