



<i>vino:</i>	<b>eco della valle.</b>
<i>categoria:</i>	<b>TOSCANA</b> indicazione geografica tipica.
<i>annata:</i>	2021.
<i>tipologia:</i>	red wine from red and white grapes vinified together.
<i>varieties:</i>	65% Sangiovese, 15% Vermentino Nero, 5% Ciliegiolo and Colorino, 15% Trebbiano.
<i>areale:</i>	Valdibure in the municipality of Pistoia; montalbano in the municipality of serravalle p.se and quarrata (pt).
<i>vineyards:</i>	MEZZOMONTE (loc. candeglia - pistoia); CAMPOGRANDE, CAMPOPIANO, CAMPINO, FORRA DIGO (loc. baggio - pistoia); FOSSO DELLE CAVALLACCE (loc. casalguidi - serravalle p.se); CASTELLUCCIO (loc. forrottoli - quarrata). [cfr prospetto vigneti V.D.B.]
<i>harvest:</i>	9, 16 and 17 September 2021.
<i>winemaking:</i>	Destemming and mechanical pressing; spontaneous fermentation in fiberglass in contact with the skins for 7 and 14 days with 2/3 pump overs and/or punch down per day; racking and pressing mechanics; fiberglass elevation for 11 months.
<i>alcol:</i>	12%
<i>SO<sub>2</sub> totale:</i>	25 mg/l
<i>instructions:</i>	convivial wine ideal for aperitifs, snacks and snacks; to meal, adapts well to typical Tuscan cuisine; if cooled to 12-13°C, it is also ideal for accompanying fish dishes.
<i>bottiglie prodotte:</i>	1,036