



Cosimo Maria Masini Annick



VINEYARD

Varietal: Chardonnay (60%) Sauvignon Blanc (40%)

Production area: Toscana

Town: San Miniato (Pisa) – Toscana - Italy

Vines age: planted in the 90's

Planting density: average 3500 per ha

Yield: 60 q/ha 2.8 t/acre

Yield per vine: 1.7 kg/vine 3.4 lbs/vine

Plant spacing: 3m x 1.50m

Size: 3 acres

Growing system: cordon spur

Soil type: red clay with limestone presence of fossils and pebbles

Harvesting period: End of August first half of September

Type of farming: biodynamic.

VINIFICATION

White vinification: Only mechanical process is destalking. 30% of the chardonnay grapes are then stomped in open vats left macerating nighttime with no temperature control. The whole mass (the macerated and the new) is squeezed and the juice is put in concrete tanks where it ferments naturally.

Fermentation vat: concrete vats

Fermentation temperature: uncontrolled

Yeasts: native.

Malolactic fermentation: it depends with vintages usually starts naturally while wine is resting in vats.

Maturation period: about 4 months in concrete then fining in the bottle.

TECHNICAL DATA

Name: Toscana IGT

Alcohol by volume: 13 %

Residual sugar: < 4 g/l

Total acidity: 5.20 g/l.

Volatile acidity: .35 g/l.

PH: 3.40

TASTING NOTES

Serving temperature: slightly chilled 50F to 55F

Color: pale yellow

Nose: apple and honey scents with herbal teas undertones

Palate: bright acidity with apples and honey and herbals flavors.

In the kitchen: Can be enjoyed by itself but pairs well fish dishes or light pasta or risotto dishes.