



## Cosimo Maria Masini Daphné



### VINEYARD

**Varietal:** Trebbiano Toscano (100%)  
**Production area:** Toscana  
**Town:** San Miniato (Pisa) – Toscana - Italy  
**Vines age:** planted in the 50's  
**Planting density:** average 3000 per ha  
**Yield:** 37 q/ha 1.5 t/acre  
**Yield per vine:** 1.1 kg/vine 2.3 lbs/vine  
**Plant spacing:** 3m x 1.50m  
**Size:** 2 acres  
**Growing system:** cordon spur  
**Soil type:** red clay with limestone presence of fossils and pebbles  
**Harvesting period:** mid to end of September  
**Type of farming:** biodynamic.

### VINIFICATION

**Vinification as red:** Only mechanical process is destalking. Grapes are then stomped in open vats kept outside; no temperature control. Maceration on skins for over 4 days. Plugging of the cap manually.  
**Fermentation vat:** French oak barrels  
**Fermentation temperature:** uncontrolled  
**Yeasts:** native.  
**Malolactic fermentation:** yes; starts naturally while wine is resting in vats.  
**Maturation period:** about 12 months in oak barrels then fining in the bottle.

### TECHNICAL DATA

**Name:** Toscana IGT  
**Alcohol by volume:** 13.5 %  
**Residual sugar:** < 3 g/l  
**Total acidity:** 5.80 g/l.  
**Volatile acidity:** .55 g/l.  
**PH:** 3.68

### TASTING NOTES

**Serving temperature:** room temperature or slightly chilled 55F to 65F  
**Color:** dark yellow with copper hues  
**Nose:** herbal nose with thyme marjorie and chamomile  
**Palate:** vibrant with mineral and acidity herbals sensations on the nose confirmed in the mouth with a touch of honey.  
**In the kitchen:** Can be enjoyed by itself but pairs well dishes with pasta or risotto with truffles, white meat dishes like chicken or turkey mild to mature cheeses.