

# Cerbaiona Toscana IGT 2019

## Tech Specs

Type:	Red Still Wine
Ingredients:	Petit Verdot 58% 42% Acellotta
Region/Subregion:	Tuscany, O
Organic?	Yes
Sustainable?	Yes
ABV:	14%

## A closer look...

Total Production:	700
Vineyard:	Podere Albiano estate near Pienza
Soil:	Calcareous, marl and rich in skeleton soil.
Age of Vines:	1999
Vineyard Size:	8 hectares
Climate:	Calcareous, marl and rich in skeleton soil. The growing season this year was exceptional, free from the extreme spikes in temperature that has come to define much of our climate in recent years. At the right times, the summer was warm but not too hot and mostly dry. Intermittent rains came at the right times and mould and disease pressure were low throughout the season and easy to manage.
Farming Methods:	Organic practices, manual harvest.
Fermentation Methods:	Spontaneous fermentation, temperature controlled maceration and after at 26 Celsius the fermentation starts regularly.
Elevage:	12 months, 8 in French oak and 4 in Tava Amphorae.
Fining/Filtration:	no
Residual Sugars:	0.18 g/l
Acidity:	6.1 g/l, pH: 3.61
S02:	65 mg/l

## All about this bottle

Intense notes of red fruit, Mediterranean spice with a touch of vanilla. Soft and pleasant acidity on the palate. The Ancellotta gives the wine its zing and its brilliant fruit notes. The Petit Verdot from Tuscany gives it a smooth texture, rich color.



**T EDWARD**