

Val Di Toro

Alfa Tauri

2021

Tech Specs

Type:	Rose Still Wine
Ingredients:	Sangiovese 100%
Region/Subregion:	Toscana, Maremma Toscana
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
Certifications?	Sustainability has been a core value since the inception of the vineyard. We have solar panels on the roof of our winery building producing most of the electricity used. We do not use chemicals for spraying relying on old fashioned sulphur based products. We do not use chemical fertilizers but instead sow nitrogen producing broad beans. In terms of bio diversity less than half of the land we own is planted with wines, with the balance left wild.
ABV:	13%

A closer look...

Total Production:	900
Vineyard:	Val Di Toro Estate
Soil:	Sandstone
Age of Vines:	2016
Vineyard Size:	2 Ha
Climate:	The climate in Maremma is always mild along the coast, with mild winters and temperatures that never drop below zero, plus cool summers that are never hot and humid. Sometimes it never rains in summer, the rainfall is concentrated in winter and spring with some storms in autumn. We are at approximately 100 m a.s.l. and about 10 km from the coast.
Farming Methods:	In farming we follow traditional organic practices. As an example the only fertilizer we use is green manure, broad beans which we sow among the lines of vines and that get mulched into the soil at the end of spring. In terms of treatments for diseases we only use copper and sulphur but only in the quantities allowed by the organic disciplinary. Harvest is carried out by hand in small plastic baskets and the pickers are given very strict instruction that only healthy grapes are to be put in the basket, while the rest is discarded.
Fermentation Methods:	Once the grapes are taken to our winery, which is located more or less in the middle of our vineyards, they are immediately destemmed and pressed. The must is left to decant for 2 days while kept at low temperature and then fermented in steel vats.
Winemaker:	Anna Maria Cruciata
Elevage:	Once fermentation, which occurs in stainless steel vats, is finished, the resulting wine is left in the same vats till the beginning of November then it gets transferred into a different type of stainless-steel vat whose characteristic is that it will chill the wine to around -5 degrees centigrade. At this temperature the tartrates will precipitate and we achieve the stability of the wines without the use of chemical or animal products
Fining/Filtration:	It has 2 filtrations one in December at 0,45-micron, Jumbo filter, the second happens at the bottling line just before bottling and made with cartridges again at 0,45 micron.
Residual Sugars:	1.5 g/L
Acidity:	3.19 g/l
SO2:	64 mg/L

All about this bottle

The grapes are harvested by hand, selected on a vibrating sorting table, immediately crushed and destemmed in temperature conditions below 18 °C and subjected to a short-lasting soft pressing. The must obtained remains for 48 hours in decantation at a temperature of 4 °C, then it is decanted, deprived of the lees and allowed to ferment at a controlled temperature between 17 and 18 °C. After the fermentation phase, the wine is stored for 3 months on the fine lees in steel tanks at a controlled temperature of around 10 °C. The color is an elegant pink with peach nuances and lively, brilliant reflexes. The intense and inviting aromas are of summer fruit, primarily strawberry and peach with some tropical notes. The taste is fresh and fragrant, dry with a sapid, mineral.