

RIESLING

**MAESTÀ
DELLA
FORMICA**

2019

**IGT TOSCANA
BIANCO
MADE IN ITALY**

Provenance: vineyards at Foce di Careggine, 1050 m above sea level a few km from the coast, on rocky soils famous for white marble. High temperature difference between day and night, soil minerality and high altitude ensure pronounced minerality, but with influences of Mediterranean flora. Low alcohol, high acidity, great sapidity, hydrocarbons, pie-tra, wet wool and ripe fruit are some of the characteristics of this wine. To be drunk not too cold, at a temperature no lower than 10° C.

Height above sea level: 1050 mt

Age of the vines: 2014

Bottles produced: 450

Variety: Riesling

Alcohol: 10.5% vol.

Vinification: 24-hour maceration in press. Spontaneous fermentation in steel tanks.



10% of the grapes botrytized and not destemmed. Malo-lactic fermentation in December 2019. / months of batonnage on fine lees. Im-bottled in July 2020 without any filtration or stabilization process.

Soil: sand and silt, with minimal infiltration of clay in areas, many sandstones alternating with areas of almost total skeleton

Harvest date: November 7

Produced according to the principles of biodynamic agriculture

Bottled at origin by: Maestà della Formica Agricola SS Careggine (LU) Italy

750 ml e 10,5% Vol.

Heroic viticulture between the mountains and the sea.

maestadellaformica.com