

# Zacinta Revi 2024



Grape Varieties: Verdello, Procanico

Appellation: IGT Bianco Toscana

Vineyard Plots: Poggio alle Ficaie, Vigna Nuova

Vine Age: 6 years old

Altitude: 350 m a.s.l. (above sea level)

Training System: Guyot

Yield: 50 quintals per hectare

Soil Type: Clay and chalk (marl)

Harvest: Manual harvest in small crates during the first days of September.

Vinification and Aging

Skin maceration for 1 day, followed by spontaneous fermentation with indigenous yeasts in stainless steel tanks. Aged in stainless steel for approximately 6 months and 1 month in the bottle. Unfiltered and unfined.

Total Production: 5,000 bottles

Bottle and Closure: 75cl Bordeaux bottle, Nomatic closure

