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| **Characteristics of the vineyard** | *Location of the vineyard “Le Civette”:* Fiesole (FI) *Elevation:* 250m / 820ft*Size:* 2.5 hectares / 6.1 acres*Soil:* predominantly calcareous marl with alberese and galestro strata *Orientation:* South – South/West*Vineyard density:* 5600 plants per hectare*Training system:* Guyot*Average age of the vines:* 8 years |
| **Appelation** | IGT Toscana Rosso |
| **Varietals** | 100% Canaiolo |
| **Winemaking and ageing** | *Yield:* 40 Hl/hectare*Time of harvest:*  second half of September, manual harvest.*Fermentation:* after destemming and careful sorting on the selection tables, the grapes are fermented in stainless steel vats with temperature control, using indigenous yeasts.*Ageing*: 6 months in large oak. |
| **Bottles produced** | 400 bottles |
| **Tasting notes** | Ruby red with light shades of purple. Nose of intense red fruit. In the mouth, light structure, with well-integrated tannins, ends with delicate and good persistence. |