



WINEMAKING:



The grapes are picked before 10 o'clock in the morning and are placed overnight in our cool underground fruttaiia (room for drying grapes for vinsanto) and then moved onto the next stage the following morning.



Subsequently pressed without de-stemming, the fermentation process begins naturally and lasts for 30-35 days at a controlled temperature of 12°-15°C.



The wine ages on it's own fine lees in stainless steel barrels for 3 months with frequent bâtonnage.

BOTTLING: on the full moon at the end of January/beginning of February

PRODUCTION: 7,000 bottles



**IVOLE
TOSCANA I.G.T BIANCO**

THE VINEYARD: "vigneto dell'onda"

BLEND: 70% Trebbiano, 20% Grechetto, 10% Malvasia

AGE OF THE VINES: 9-10 years

ORIENTATION OF THE VINES: East

SOIL TYPE: sand (68%), clay (25%) and light loam (7%)

DENSITY OF PLANTING: 5 000 per ha.

HEIGHT ABOVE SEA LEVEL : 290-300 meters above sea level

PER HECTARE YIELD: 55 Hl/Ha

HOLISTIC AGRICULTURAL PRACTICE

GRAPEJUICE GROUP

WINE IMPORTER

www.grapejuicgroup.com

