



PRODUCER PROFILE

Winery Owner(s):
Contini Bonacossi Family
Winemaker:
Benedetta Contini Bonacossi
Winery Founded:
804
Region:
Tuscany

WINE STORY

Made in only the best vintages, the grapes for the Trefiano Carmignano Riserva come from five hectares of vineyards that surround the historic Villa di Trefiano located in the Carmignano DOCG.

Belonging to the Rucellai family, construction on the Villa was started in the 15th century. The family lost favor with the Tuscan Grand Dukes shortly thereafter and were sent into exile and the Villa was never finished. In the early 1920's the Conti Bonacossi family bought the Villa and finally completed its construction.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Villa Trefiano
ELEVATION:	180 - 220 masl
SOILS:	Clay, limestone, schist and marl
TRAINING SYSTEM:	Guyot cordon spur
FARMING PRACTICES:	Organic
AGE OF VINES:	20 - 25 years old
YIELD:	4,500 kilograms per hectare
GRAPES:	Sangiovese 80%, 10% Cabernet Sauvignon, 10% Canaiolo
TYPE OF YEAST:	Native indigenous yeasts
FERMENTATION:	Light press to extract the best juice from the grapes
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes in French tonneaux
FILTRATION:	Yes - mechanic 3 micron
AGING CONTAINER:	1st, 2nd, 3rd and 4th passage French oak tonneaux (10% new oak)
AGING TIME:	18 months
BOTTLE AGING TIME:	Minium 18 months
PRODUCTION:	10,000 bottles
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	15%	TOTAL ACIDITY:	5.59
RESIDUAL SUGAR:	.32 g/l	EXTRACT:	35.38