



WINE STORY

This exceptional dessert or 'meditation' wine is made from selected white grapes, mainly Trebbiano, which are dried for several months in the traditional manner on cane matting. The must is then fermented and matured for over six years in cherry wood, oak and chestnut kegs. The yield is very low: from 1/4 to 1/5 of the original weight of the grapes. Small production.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	
ELEVATION:	180 - 220 masl
SOILS:	Clay, limestone, schist and marl
TRAINING SYSTEM:	Guyot cordon spur
FARMING PRACTICES:	Organic
AGE OF VINES:	20 - 40 years old
YIELD:	4,500 kilograms per hectare
GRAPES:	Trebbiano 90%, San Colombano 10%
TYPE OF YEAST:	Native indigenous yeasts
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Clarified with paper filter and mechanic filtration 1 micron
AGING CONTAINER:	Traditional Caratelli - 100 L Cherry, Chestnut, Mulberry, Oak barrels
AGING TIME:	At least 6 years
BOTTLE AGING TIME:	Minimum of 3 months
PRODUCTION:	5,000 bottles
VEGAN:	No

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	7.84
RESIDUAL SUGAR:	290 g/l	EXTRACT:	376.8