

# IL CAPRIOLO BIANCO



**APPELLATION** IGT/IGP BIANCO TOSCANO

**TYPE** Organic wine

**YEAR PRODUCTION** 2000 bottles 0.75 It limited production

**VINTAGES** 2020

**VARIETAL COMPOSITION** Marsanne 50% e Rousanne 50%

**ALCHOL CONTENT** 12.5%

**SOIL COMPOSITION** Soil with a high incidence of limestone areas rich in clay and stones.

**ELEVATION** 320 and 350 meters above sea level

**VINE TRAINING** Guyot

**PLANTING DENSITY** 9300 vine stocks each hectare

**PRODUCTIVITY** 6.0 tons of grapes each hectare

**CLIMATE** Changing in temperature and humidity every year, the weather strongly characterizes the quality. Every year is a special vintage.

**HARVEST** manual. It starts at beginning of September. Only the best quality grapes will be harvested.

**WINE MAKING** each variety is harvested separately. Fermentation in cold temperature controlled stainless steel vats.

**AGEING** Few months in wooden barrels and clay jars. Then, in bottle for at least 6 months before its commercial release.