

IL CAPRIOLO BIANCO ROUSSANNE



APPELLATION Toscana IGT Bianco

TYPE Organic wine

ANNUAL PRODUCTION 900 bottles 0.75 lt limited production

GRAPE BLEND 100% Roussanne

ALCHOL CONTENT 13.5%

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

ELEVATION At about 300/350 m a.s.l.

VINE TRAINING Guyot

PLANTING DENSITY 9.300 vine stocks per each hectare

YIELD 5 tons of grapes per hectare.

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

WINE MAKING Cold prefermentative maceration in small vats.

AGEING For 7 months in acacia barriques. Then, in bottle for at least 6 months.



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