



Vintage

2017

Agriculture

Certified Organic by ICEA

Vineyard (year planted, altitude a.s.l.)

Seggiano (1974, 350m)

Grape Variety

50% Malvasia Lunga
30% Trebbiano Toscano
10% Malvasia Verde
5% Moscato
5% other

Yield

Grapes: 750g per plant
Wine: 20 hl/ha

Harvest

By hand into 18kg crates
Late-september

Winemaking

Native yeasts, open fermenter
Manual cap submersion (pigeage)
5 days maceration, press, then in-barrel fermentation

Ageing

16 months in 2 year old oak barrel

Classification

IGT Toscana Bianco

Alcohol

13,5% by volume

Quantity Produced

250 bottles (75cl)

We have just a few white grape vines so we like to experiment and although the style may vary, the character of these old Tuscan varieties always shows: Exotic notes of jasmin, honeysuckle, lemon, spices and minerals are typical. The generosity of Etruscan sun-god Usil manifesting in liquid form. 270 bottles made.

In 2017 grapes were harvested at peak maturity. Grapes were destemmed into an open fermenter and fermentation by wild yeasts allowed to start spontaneously. After 5 days of maceration the fermenting juice was poured into a two year old barrel where the wine stayed for 16 months before bottling. As far as we know the varieties include Malvasia Lunga, Trebbiano Toscano, Malvasia Verde, Moscato and another as yet unidentified variety that could be Vermentino or Ansonica.



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TOSCANA

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