



Vintage

2018

Agriculture

Un-certified organic agriculture -
no synthetic pesticides or fertilisers

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

Anteata (2001, 325m)
Le Pozzuole (2001, 425m)
Podere Bugnanese East (2005, 400m)
Podere Ripolo (1982, 425m)
Podere Montecatini (1974, 375m)

Grape Variety

100% Sangiovese

Yield

Grapes: 1kg per plant
Wine: 46 hl/ha

Harvest

By hand into 18kg crates
Late September

Winemaking

Short cold maceration on skins for colour, gentle pressing
Native yeasts, fermented in stainless steel tanks

Ageing

6 months in stainless steel

Classification

IGT Toscana Rosato

Alcohol

13.5% by volume

Quantity Produced

2000 bottles (75cl)

In the heart of ancient Etruria is a sacred mountain, Monte Amiata, in whose shelter lie our vineyards. Vegoia (or Lasa Vecu) was a prophetic nymph-messenger from the realm of the gods to the Etruscan people bringing them their lore and wisdom. Fresh citrus and red fruits, minerals & creamy finish. 2000 bottles.

Grapes are harvested a little earlier than those used for red to be light and pleasurable to drink but with sufficient body and complexity to accompany a typical Tuscan platter of salumi, prosciutto and bruschetta. Most of the fruit came from nearby vineyards planted by an octagenarian neighbour who has always farmed them organically, (though not certified). The wine was made in three small batches macerating between 2 and 8 hours to arrive at just the right colour in the final blend. Included were a few buckets of juice drained from vats of the ripest grapes destined to make the best red wines.



TENUTA TOBIA

TOSCANA

*

Tenuta Tobia, Seggiano (GR), Toscana, Italia
www.tenutatobia.it
info@tenutatobia.it
tel: +39 348 624 4309