



### 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

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

### PRODUCER PROFILE

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

### TECHNICAL DATA

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