

PORTOVINO

MIGLIARINA MONTOZZI TREBBIANO TOSCANA 2019 [MACERATO ORANGE WINE]

REGION: Toscana.

GROWING AREA: Colli Aretini.

FARMING: Certified organic.

VINEYARD: 1.5 Ha.

ALTITUDE: 270 m / 886 ft.

SOILS: 60% sand 33% lime, 7% clay.

VARIETIES: 100% Trebbiano toscano. *Selezione massale* from old vines.

VINE AGE: 50% 20 years old and 50% 50 years old.

VINE TRAINING: Cordon trained.

HARVEST DATE: First week of September.

YEASTS: Native.

FERMENTATION & ÉLEVAGE: on the skins for 7 days at 10°C, in stainless steel tanks. Then at 20° until the end of the fermentation. Élevage in cement.

MALOLACTIC FERMENTATION: No.

SULPHUR: 50 mg/L added.

ALCOHOL: 13%.

ANNUAL PRODUCTION: 350 cases.

